Weathering the **STORM** | **BROADWAY** ladies | **HOME DESIGN** awards | **DENNIS QUAID**

Connecticut Public

CONNECTICUT MAGAZINE

connecticutmag.com



STRAWBERRY

STARS AND STRIPES
a special July flavor created by Rich Farm and Connecticut Magazine (vanilla ice cream with red raspberry, blueberry and marshmallow swirls, and white chocolate chips)

COOKIE MONSTER

The Inside Scoop

The essential guide to the state's tastiest ice cream

Rich Farm Ice Cream, Oxford

JULY 2018 $4.95

0 7>

7 25274 27005 7



Cottage Chic



Ease into life on the Seabury campus in one of our beautiful one- and two-bedroom cottages. These charming, well-appointed homes feature state-of-the-art finishes and access to all that life at Seabury has to offer. Seabury is a Life Plan community for adults 50 and over. Join us at one of our upcoming informational sessions to learn more and take a tour of your new home.

Our informational sessions are held every 1st Thursday at 1:30pm and every 3rd Wednesday at 10:30am.

Call (860) 243-6081 or (860) 243-4033 for reservations or e-mail info@seaburylife.org.

Seabury

An Active Life Plan Community

Revolutionizing the experience of aging!

BEST OF Hartford MAGAZINE 2009 THROUGH 2018

ASPIRE to Excellence® carf ACCREDITED

International Council on Active Aging ICAA A Proud Member of

EQUAL HOUSING OPPORTUNITY

200 SEABURY DRIVE | BLOOMFIELD, CT 06002

(860) 286-0243 | (800) 340-4709

WWW.SEABURYLIFE.ORG | INFO@SEABURYLIFE.ORG

I'm Not Ready.

Yeah... that's what our members said too.

EVERGREEN WOODS

Connecticut's Premier Life Care Community

88 Notch Hill Road • North Branford, CT 06471
(203) 488-8000 • Evergreen-Woods.com

Independent Living • Assisted Living • Skilled Nursing • Rehab



NATIONAL GEOGRAPHIC

PHOTO ARK

JOEL SARTORE

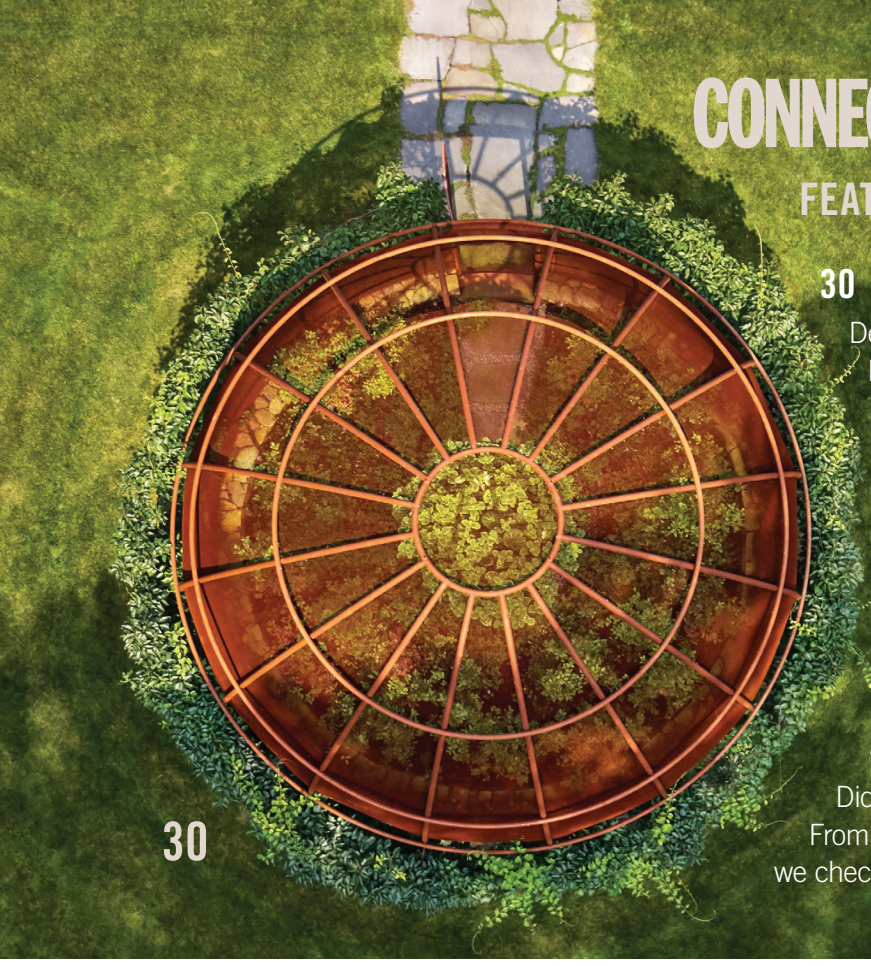
June 2 – September 2, 2018

Underwritten by

GABELLI FUNDS

GUARDIAN®

BRUCE MUSEUM | BruceMuseum.org



CONNECTICUT | July 2018

FEATURES

30 Super Bowl

Delicious innovation sits atop a hill in the Northwest Corner, melding purpose and design to highlight the 2018 Alice Washburn Awards.

36 Leading Ladies

Two women led parallel lives, on Broadway and in Connecticut, without crossing paths. Now they each run theater companies in Fairfield County, and have finally met.

47 It's Time for Ice Cream!

Did you hear that? The Ice Cream Mag is coming! From farm fresh to the extreme to the just plain great, we check out 26 shops that make the temperature drop.

30

DEPARTMENTS

5 Editor's Note / Voices

6 First

Tornadoes and storms ripped through our state on May 15. Our Erik Ofgang, a New Fairfield resident, gives a first-person account of his experience. In the theater world, Norwalk's Robin de Jesus is starring in a Broadway revival of the pioneering *The Boys in the Band*.

14 Beachcombing

A new documentary, *The Village: Life in New Haven's Little Italy*, explores the Italian-American immigrant identity of historic Wooster Square.

16 Community

The Connecticut Emergency Animal Response Service (EARS) deploys in times of crisis — hurricanes, blizzards, floods, fires — but is also there to lend a helping hand in everyday situations, operating its own converted ambulance.

17 This Month

Before Dennis Quaid was a famous actor, he was a 12-year-old with a guitar. He embraces his first love on July 14 in Ridgefield. Climb aboard the *Charles W. Morgan* for a 24-hour marathon reading of *Moby-Dick* in Mystic, and appreciate the art of craft beer at a gallery show in New Haven.

54 The Connecticut Table

We review Brian Lewis' new Westport restaurant OKO, grab a Pint & Plate on Main Street in Bristol, go picking at Apples Etc. in Branford, dip Under the Radar at the Blue Check Deli in Woodbridge, and try something new in Old Saybrook at La Marea Ristorante.

61 Dining Guide

80 The Connecticut Files

Why isn't Sybil Ludington mentioned in the same breath as Paul Revere?



68 Connecticut Public Guide

- "10 That Changed America"
- "Summer of Adventure"
- "Connecticut Public Television Highlights"

For new subscription orders or questions, call 855-235-9032. **Subscriber/Postmaster:** Send changes of address or subscription inquiries in writing to *Connecticut Magazine*, Subscription Services, P.O. Box 3000, Denville, NJ 07834.

CPTV or Public Broadcasting members: Please call member services at 800-683-1899.

Cover design: Alyson Bowman; photo at Rich Farm Ice Cream in Oxford by ©Jeff Kaufman.

This page: The "Berry Bowl," winner of the 2018 Alice Washburn Award for best accessory building; ©Robert Benson Photography.

CONNECTICUT MAGAZINE
connecticutmag.com



SOUTHWIND FARMS

Daylily ALPACA FEST

July 21 & 22 • 10am-4pm

alpacas and beautiful daylilies

SUMMER TOURS

available by appointment

ALPACA YARN

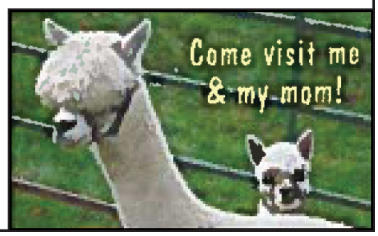
20% Off Yarn Sale

223 Morris Town Line Highway Watertown, CT

860-274-9001

southwindfarms.com

off Rte. 63, 4.5 mi. north of Watertown center



WINNER CTNOW ★BEST★ OF NEW HAVEN READERS' POLL 2018

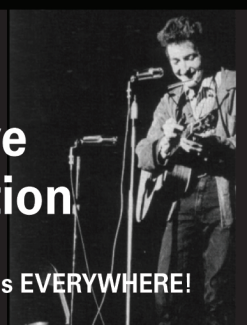








WQUN AM1220



Listen for yourself why we were voted Best Radio Station

App available on IOS or Android devices and take us EVERYWHERE!

CONNECTICUT MAGAZINE

BUSINESS & EDITORIAL OFFICES
100 Gando Dr. | New Haven, CT 06513
203-789-5300 | Fax 203-789-5255

Group Publisher and President **Paul Barbetta**
203-330-6527 | pbarbetta@hearst.com

Executive Editor, Connecticut **Helen Bennett Harvey**
helen.bennett@hearstmediact.com

| editorial |

Editor in Chief **Albie Yuravich**
203-789-5230 | ayuravich@connecticutmag.com

Writer/Content Editor
Mike Wollschlager
mwollschlager@connecticutmag.com

Senior Writer **Erik Ofgang** 203-789-5227
eofgang@connecticutmag.com

Writer **Michael Lee-Murphy**
mmurphy@connecticutmag.com

Contributing Writers **Frank Rizzo, Randall Beach, Michael Catarevas**

Contributing Photographers **Jeff Kaufman, Michael Cummo, Julie Bidwell**

| art & production |

Senior Designer **Alyson Bowman**
abowman@connecticutmag.com

Designer **Greg Moody**
gmoody@connecticutmag.com

Advertising Support Specialist
Patty Genovese

| sales & marketing |

Senior Vice President, Sales and Marketing
Rich Medeiros | 203-680-9919
rmedeiros@hearstmediact.com

Greater New Haven **Joe Hiznay**
203-258-7633 | jhiznay@connecticutmag.com

Hartford + Litchfield counties **Karl Cicitto**
860-558-3837 | kcicitto@connecticutmag.com

Tolland + Windham + New London + Middlesex counties
Julie Rowbotham | 203-464-1300
julie.rowbotham@hearstmediact.com

Fairfield + Westchester counties **Tracy Poeti**
203-215-9701 | tpoeti@connecticutmag.com

Marketplace Advertising **Joe Hiznay**
203-258-7633 | jhiznay@connecticutmag.com

Subscriber Services
855-235-9032

PUBLISHER'S REPRESENTATIVES

Boston **Lange Media Sales**
781-642-0400 | erklange@aim.com

New York **Couture Marketing**
917-821-4429 | karen@couturemarketing.com

| credit & collections | 877-396-8937

Visit us at **connecticutmag.com.** Connect with us on

Copyright 2017 by Hearst Connecticut Media Group. All rights reserved. No part of this publication may be reproduced without written permission. No responsibility is assumed for unsolicited materials, which must be accompanied by SASE if they are to be returned.

HEARST CONNECTICUT MEDIA GROUP

CIRCULATION VERIFICATION COUNCIL

Connecticut Magazine® (ISSN 0889-7670), a property of Hearst Connecticut Media Group, **100 Gando Drive, New Haven, CT 06513-1014,** is published monthly by Connecticut Magazine at 100 Gando Drive, New Haven, CT 06513. Periodicals postage paid at New Haven, Connecticut, and at additional mailing offices. Printed in U.S.A. Subscription rates: One year $19.97, two years $34.97, three years $39.97 in Connecticut; out-of-state residents add $5/yr. **POSTMASTER: Send changes of address to Connecticut Magazine Subscription Services, P.O. Box 3000, Denville, NJ 07834.**

editor's note

Awards Showing



Our staff had quite the haul in the recent Connecticut Society of Professional Journalists' annual Excellence in Journalism contest, taking home eight awards for our work in 2017.

Our survey of every shoreline community's plans to deal with rising sea levels — "Connecticut's Rising Seas: Are Towns and Cities Ready?" — garnered a first-place award in the in-depth category. Contributors included staff writers Erik Ofgang and Michael Lee-Murphy, and myself. The judges said the story "tackles [rising sea levels] with depth, breadth, and ambition."

Lee-Murphy took top honors in three categories: courts/crime story for his piece "When Should Police Pursue?" about how a Bridgeport shooting is spurring calls for reform of police pursuit policy; sports feature for a story on West Haven boxer Jimmy "Quiet Storm" Williams; and sports column for his love letter to UConn men's and women's basketball.

Ofgang, our senior writer, nabbed two awards: first place for his health story on a new Yale study that may cause the medical community to rethink breast cancer screenings, and third place for his feature on the controversy over the exploits of Bridgeport's Gustave Whitehead and whether he beat the Wright brothers to be first in flight.

Designer Greg Moody won first place for his infographic "The Path to Mars," explaining NASA's plan to reach the Red Planet. It accompanied Ofgang's story "Mission to Mars" about a Connecticut aerospace company's role in the next era of space exploration.

Blast off to next year's contest!

Albie Yuravich
ayuravich@connecticutmag.com
Follow me on Twitter and Instagram
@AlbertYuravich

reader letters

Whitehead Article Is a 'Keeper'

Congratulations to Erik Ofgang on your Excellence in Journalism award for "Gustave Whitehead: First in Flight or Fake News?" in *Connecticut Magazine*.

I spent over a year studying this topic and communicating with aviation historian John Brown. Fascinating story and I'm convinced Gustave was first in flight!

The most troubling part of this topic is the Smithsonian Institution's "history by contract." I spent hours at the Smithsonian viewing its aviation history exhibits and could find no mention of Gustave Whitehead.

I added your article to my Gustave Whitehead file — a keeper.

State Sen. Michael McLachlan
Deputy Senate Republican
Majority Leader representing Bethel,
Danbury, New Fairfield and Sherman

Another Valley Voice

What a treat to see *Connecticut Magazine* give a tribute to our little town of Seymour ("The Valley Issue," May 2018).

We have contributed much to the building of this great nation. We had the luxury of being on two rivers [the Housatonic and the Naugatuck], and were close to the only inland port in southwestern Connecticut. This led to great wealth for Derby in Colonial America.

The Strand Theater is one of the only remaining movie houses that is still standing and in use. I spent many Saturday and Sunday afternoons there. You got a newsreel, a cartoon, a B movie and the big featured movie, which ran continuously until closing time. There was no running up and down the aisles and no talking. I would buy a Mr. Goodbar for 5 cents and have a great afternoon.

Walking home from the movies on Sunday, Dec. 7, 1941, I heard that the Japanese had bombed Pearl Harbor. I was 13 years old and cried, scared all the way home.

Seymour is a great place to visit, but a better place to live.

Elsie Valeski
Seymour

Connecticut Magazine welcomes letters. Write to Editor, Connecticut Magazine, 100 Gando Drive, New Haven, CT 06513, or email editorial@connecticutmag.com. Please include your name, phone number and address; no anonymous letters will be published. We may edit letters for space or clarity.





After the Storm

WHEN TORNADOES AND SEVERE STORMS TORE THROUGH THE STATE, IT CAUGHT MANY OF US OFF GUARD

BY ERIK OFGANG

A tree on the roof of a house on Chestnut Tree Hill Road in Oxford. First Selectman George Temple called the May 15 storm that knocked out power to the town "the worst natural disaster" in the town's history.

PHOTO: BRIAN A. POUNDS

"Tornado warning in this area … take shelter now" read the emergency alert on my phone accompanied by a screeching sound designed to get my attention.

It was Tuesday, May 15, and an intense system of storms was about to hit my neighborhood in New Fairfield. I was at my parents' house, just down the road from my place, meeting my dad for a late coffee. Before this alert had popped up, the sky had grown suddenly dark, like the sun had decided to set early.

My parents' house is on top of a hill, and as I looked out the window, off in the distance, I could see what looked like a line of dark mist moving from right to left across the horizon, slowly blanketing the valley below in an ominous haze. It was the most surreal natural phenomenon I've ever witnessed. It looked like something from a B-movie, when someone summons some evil spirit or forbidden power, and to my untrained eye, it seemed like a tornado was forming. (I'd later learn from Patrick Maloit, a lead meteorologist at the National Weather Service office on Long Island, which forecasts for the southern half of Connecticut, that what I saw was likely an "outflow from the approaching thunderstorm. That very often will kick up debris and dust and could carry moisture with it, and would look like a wall of lower clouds, or gray that's moving towards you.")

Terrified by this strange weather, I called my wife, who was driving home from work, and told her to meet me at my parents house, as it was a minute or so closer. Luckily, she was nearby and arrived about two minutes later. As she walked in, the power went out and it began to rain. As the rain picked up intensity, instead of falling from the sky to the ground it moved horizontally across the lawn, crashing into the windows as though fired by a high-powered hose. My dad started to close a window but the strength of the wind made it difficult. As he wrestled the window shut, we decided to head for the basement.

▪ ▪ ▪

Ryan Gallagher, a meteorologist with the Connecticut Weather Center in Danbury, and other forecasters began tracking the weather pattern two days early. Storms had formed in Pennsylvania and by Sunday night, forecasters expected severe thunderstorms to hit parts of Connecticut on Tuesday, but the extent of that severity wasn't yet known.

"Typically when we're that far out, we don't make much more of a detailed judgment than that just because thunderstorms by their nature are pretty unpredictable," Gallagher says.

He adds, by Tuesday morning, "once we were looking at the actual data, it was pretty clear that the atmosphere had a bit of unusual instability around compared to what we typically see."

This storm system moved from Pennsylvania into New York, and near the border another severe storm system formed. By the time these storms hit the Hudson Valley they had gained intensity and began wreaking havoc.

My town, on the border of New York, was one of the first in Connecticut to be hit.

The storm formed two tornadoes in New York state, and four in Connecticut. One formed between Southbury and Oxford; another touched down in Beacon Falls and traveled 10 miles into Hamden; and a third twister hit Winsted. A fourth tornado that formed over the Barkhamsted Reservoir never made landfall.



Introducing the Future of Robotic-Assisted Knee Replacement Surgery

If knee replacement is in your future, the experts at Middlesex Hospital have a new tool that is designed to help improve your surgery. The NAVIO◊ Surgical System is a handheld robotic device that helps create a surgical plan, custom-matched to the unique shape of your knee. This extra layer of planning is designed to help ensure that your procedure is performed exactly as your surgeon intends.

middlesexhospital.org/freedom

The Smarter Choice for Care

MIDDLESEX HOSPITAL

This information is provided for informational and educational purposes only and should not be construed as medical advice. The NAVIO™ system is not for everyone. Children, pregnant women, patients who have mental or neuromuscular disorders that do not allow control of the knee joint and morbidly obese patients should not undergo a NAVIO procedure. Consult your physician for details to determine if a NAVIO robotics assisted procedure is right for you.

◊Trademark of Smith & Nephew



An Eversouce crew from New Hampshire works to restore power on Candlewood Isle in New Fairfield, one week after a macroburst came through the area. PHOTO: CAROL KALIFF

Mixed in with the tornadoes were microbursts and macrobursts, intense downdrafts of air that occur during powerful thunderstorms, and can be equally as devastating as tornadoes. A macroburst with 100- to 110-mph winds tore across Candlewood Lake and parts of New Fairfield, Danbury and Brookfield. In New Fairfield, a woman was killed when a tree fell on her car, while a man in Danbury was killed in his yard. A couple who was kayaking on Candlewood Lake capsized during the storm and was rescued by neighbors. Among the areas devastated in Bethany was the 253-year-old Clover Nook Farm, where greenhouses were blown into the air. Lars Demander, who owns the farm with his family, was actually lifted into the air briefly.

"It's a common misconception that it takes a tornado to do that kind of damage. Macrobursts can be as damaging, if not more damaging, than tornadoes," Gallagher says. "They can be very intense winds that basically drop down from the thunderstorm, reach the surface and fan out along whatever size corridor they're affecting."

There have been deadly tornadoes in the state in the past. A child was killed by a tornado in Hamden in 1989, and three people died when a tornado hit Windsor Locks in 1979. In the last decade, Connecticut has also endured a spate of intense weather events, including Irene and the Halloween nor'easter in 2011 and Sandy in 2012. But the May storms caused the greatest damage in the memory of most people in the region, with 400 blocked roads and more downed trees than I or those I spoke with for this story recall seeing in the last 30 years.

"We've heard from many of our line workers, many with at least 30 years of experience, [and] to a person they said they had never seen damage like this," says Mitch Gross, a spokesman for Eversource, the state's largest power utility. "We had more than 300 miles of downed wire that all had to be repaired or replaced. That's about three times more than we had in Sandy. If you stretch that wire end to end, that's the distance from Hartford to Washington, D.C."

For comparison, Sandy only resulted in 105 miles of line down and 85-mph winds, though there were far more outages caused by Sandy than the May storms because it covered a wider area of the state.

Maloit from the National Weather Service says, "Most severe thunderstorms across this region are usually on the weak end of the scale, which is going to produce winds of 60 mph, but a few times a summer we'll get storms in the 65- to 75-mph range. Those are fairly usual. Usually one or two storms in a summer will get you something in the 80- to 90-[mph range], but we don't see storms with wind guests routinely in the 100-110-mph range. Those wind speeds happen, my experience of it is, in the five- to 10-year ballpark on average."

■ ■ ■

Hidden in the basement, we were sheltered from the worst of it, and after about 15-20 minutes it was all over. As we made our way outside, we saw that my parents' yard furniture had been scattered and there was a small tree down near the driveway. Luckily nothing had hit either my parents' or my house, but the true extent of the devastation was only beginning to become clear.

The storm caused Metro-North from New York City to temporarily suspend service. Photos showed hundreds of commuters packed into Grand Central Station during rush hour. My mom, who works in New York City, spent the night in Manhattan after she contacted New Fairfield police, who told her that even if she rented a car or got a ride, that the town was completely impassable. Other relatives were temporarily stuck on Interstate 84, or between falling trees in Brookfield. But my family was lucky: No one was hurt, and no property was destroyed.

The next day we learned that 98 percent of New Fairfield had lost power. That morning, both my wife and I naively tried to get to work. We didn't get far. Our street, a two-mile dead end road that winds its way up a hill, was blocked in — not by one fallen tree but by dozens. Many balanced precariously on wires, only their branches touching the ground. At the top of the road near where we live, and near the first tree blocking the street, was a line of stranded vehicles belonging to workers and visitors who had the misfortune of being on the road

when the storm struck. It was a strange image of frozen daily life that reminded me of the ash plasters of Pompeii, people unexpectedly trapped in the minutiae of a single moment.

Not only were we without power, but we were trapped. Rather than wait for clearly overtaxed town and power workers, by midday a group of civic-minded neighbors had had enough and a flash mob of chainsaw-wielding good samaritans descended on the trees, while dozens of others helped moved debris. Ultimately, a precarious but nevertheless passable-by-car path was cut and cleared off the road. I heard of similar scenes playing out throughout my and nearby towns.

Even still, routine trips off our road were adventures. Over the next few days, my wife and I, and everyone on the road, grew uncomfortably accustomed to driving over wires and under gnarled trees suspended over the road by downed power lines — a very ill-advised action that, in the days after the storm, seemed unavoidable. Even off our road, there were detours and constant road closures and delays. Getting home after dark didn't seem safe. Driving a town over to pick up pizza was a reckless move; we did that one night, but didn't have the courage for it the next evening.

Facebook, and in particular a local Facebook group for the area, became a prime source of information. This let us know things like when certain roads that had been opened the day before were closed for work, and when the cable returned before power, which helped those neighbors with generators. But true to Facebook form it also helped spread fake news. There was a picture of a tornado allegedly over Candlewood Lake (it was an old photo of a different lake), and reports of a lineman injured that Eversource had no information about.

Just traveling a few miles made a world of difference in terms of impact from the storm. When I traveled to Kent for another story in this issue, it felt like California in the Depression: untouched and beautiful. But getting home took three times longer than usual.

▪ ▪ ▪

Meanwhile, what amounted to an army of lineworkers descended on the area.

"Between line crews, tree crews, and people in supporting roles, there were over 1,000 people working to restore our customers," Gross says. "We had lineworkers from Eversource in Connecticut as well as Eversource in Massachusetts and New Hampshire. We had line workers and tree workers come from Canada, Michigan, North Carolina, Virginia, Rhode Island, Vermont. There were license plates from everywhere on the trucks. … The utility industry has a phenomenal mutual aid system."

Among these workers was Steve Blair, the Tolland-based manager for electric operations at Eversource. When the storm hit, Blair was in Manchester, New Hampshire, at the first day of a two-day meeting for Eversource employees. Late Tuesday afternoon, he and many others at the meeting got word to skip the next day. The Connecticut workers at the meeting and many New Hampshire workers headed to our state.

On Wednesday, Blair arrived in Bethany, where he says he witnessed the worst destruction of his 17-year career. "I hadn't seen houses with the front of the house peeled away [or where] half of the garage is gone," Blair says.

Electrical crews have a priority system in place for all storms. First they work with 911 emergency calls to help resolve dangerous situations caused by downed lines and live wires. Then they look to restore essential services such as water and sewage treatment plants and police and



MIDDLESEX HOSPITAL

MAYO CLINIC Care Network Member

fire stations. Next they attempt to restore service to the greatest number of customers at a single time.

Blair says the damage he witnessed after the storm was "daunting," but you manage it by completing one task at a time. "You don't bite the entire pie at once."

After starting in Bethany, Blair worked with crews in Beacon Falls, Naugatuck, Oxford and New Fairfield, where on Candlewood Isle, a densely populated lakeside community, he says he witnessed the greatest damage. "Bethany was bad, and Beacon Falls was bad, but the award goes to New Fairfield. It's awe inspiring, if you think of what the wind can do."

For those of us eagerly awaiting the intense cleanup efforts, there were some frustrations. I'd have liked more official information from area towns and the power company on what roads were closed when. It also would be helpful for a live map of where crews are working to be available, for traffic-control reasons and just for general information. I know the aftermath of an intense storm can be a fluid situation, but with modern technology, tracking recovery progress seems doable.

But like many others, I knew these were first-world problems. I felt bad for my neighbors who had been left with badly damaged, and in some cases, unlivable homes. I also was reminded of the many Americans in Puerto Rico still without power eight months after Hurricane Maria devastated the island's power grid. And I was grateful every time I saw crews from the power company working in my area, and to a person, members of the crews I spoke with were friendly and helpful in providing best guesses on accessible routes through town.

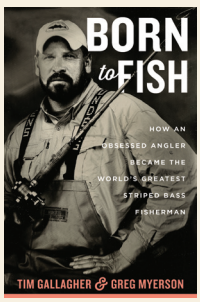
Blair says he "was pleasantly surprised by the reaction from our customers. They were happy to see us and they were very supportive. I expected to hear a little pushback — 'When are our lights gonna be back on,' or 'Oh, we've been out for two days,' things that we've heard with other storms. It didn't happen on this storm. People were very supportive. They offered us coffee, and food and water." He adds, "This is probably the storm restoration I'm most proud to be a part of. I saw crews from all over the country work together safely. I was glad to be able to help these people that desperately needed it."

My power was restored the Sunday after the storm. A few days later, on a trip to the local transfer station, I saw a man slowly unloading the ruins of a house from his trailer into a giant waste container. There were floorboards, pieces from bedroom sets and plumbing, a life slowly being thrown into the trash. In a somewhat uncharacteristic act, I offered to help. The man politely said he could handle it on his own. "What a storm … " I said awkwardly, nodding to the wreckage. "This wasn't the storm," he laughed. "It was a planned demo."

the reading room

BORN TO FISH: HOW AN OBSESSED ANGLER BECAME THE WORLD'S GREATEST STRIPED BASS FISHERMAN

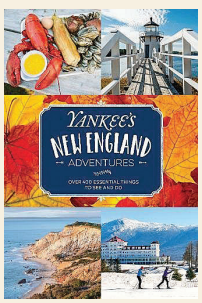
by Tim Gallagher and Greg Myerson
Houghton Mifflin Harcourt
224 pages, 2018



On Aug. 4, 2011, Greg Myerson caught an 81-pound, 14-ounce female striped bass off the Connecticut coast, shattering a world record that had stood for 29 years. Myerson, a North Haven native and resident of Wallingford, had spent years studying striped bass "like a scientist," learning how it hunts, about the food it eats, how its behavior is affected by moon phases and the cycles of the tides. But immediately after catching the record-breaking fish he was filled with regret. "She was a beautiful bass, larger than any he had seen, the kind of fish whose genes should have been passed along to the next generation — and he had killed her just to win a tournament," Tim Gallagher writes in this new book co-written with Myerson. Today, Myerson is at the forefront of efforts to save the big striped bass, and promotes no-kill, catch-and-release tournaments. In *Born To Fish*, the engaging story of his life is told and by the end he emerges as a true blue-collar hero who has succeeded despite learning disabilities, substance abuse, and a violent upbringing courtesy of a father in the mob. | **ERIK OFGANG** |

YANKEE'S NEW ENGLAND ADVENTURES: OVER 400 ESSENTIAL THINGS TO SEE AND DO

by the editors of Yankee magazine; edited by Eric D. Lehman
Globe Pequot Press
222 pages, 2018



The authors of this travel guide write about New England as if they've lived and worked here for decades. That's no surprise; they're also the editors and contributors to *Yankee* magazine, which "has been telling New England's story since 1935." Each of the six states has a chapter filled with iconic eateries, natural wonders, historic theaters, shopping destinations, treasured annual traditions and much more. Accented with 137 gorgeous photos, this book reflects that ours is a land of variety, a place where one can relax on a pristine beach, take in a Broadway-caliber production, and dine in a world-class restaurant, all in the same day. As with any good collection of must-sees and must-dos, *Yankee's New England Adventures* is not without its argument-inducing controversies or excuse-me-a-moment omissions. While Abbott's Lobster in the Rough is rightly included as a place for a great lobster roll, there is no mention of Lobster Landing in Clinton or Captain Scott's Lobster Dock in New London. And we must quibble with the section on the "New Haven Pizza Wars," which perpetuates the myth that only Frank Pepe Pizzeria Napoletana and Sally's Apizza are worthy of top billing. Though they get a bit of attention here, Modern Apizza and West Haven's Zuppardi's Apizza also deserve some space on the marquee. | **ALBIE YURAVICH** |

WHEN LIFE GIVES YOU LULULEMONS

by Lauren Weisberger
Simon & Schuster
343 pages, 2018



The author of *The Devil Wears Prada*, which was published when Weisberger was just 25 years old, got the band back together for her seventh novel, set primarily in Greenwich. Fans of *DWP*, both Weisberger's debut novel and the motion picture starring Meryl Streep and Anne Hathaway, will be happy to have Emily Charlton and Miranda Priestly back in their lives. Much in the way Weisberger poked fun at the New York City fashion elite when she burst onto the scene 15 years ago, she now takes playful aim at suburban Connecticut. Loyal viewers of ABC's *American Housewife* will surely find themselves in the overlap of this Venn diagram. The story begins on New Year's Eve in Los Angeles, where Emily now works as an image consultant. She gets a call requesting her services — the next Justin Bieber, a 16-year-old named Rizzo, got drunk and wore a Nazi uniform to a club after his NYE performance — and immediately boards a flight to New York. The trio of main characters also includes a supermodel-turned-senator's wife who is arrested on a bogus DUI charge with five children in the vehicle, and a Manhattan lawyer who leaves her law firm to be a stay-at-home mom in Greenwich. | **MIKE WOLLSCHLAGER** |

Middlesex Hospital Strengthens Breast Program

With the addition of nationally recognized breast surgeon Kristen Zarfos, Middlesex Hospital is investing in its breast program and enhancing the services it offers.

Dr. Zarfos joins Dr. Andrea Malon, medical director of the Middlesex Hospital Cancer Center, and Dr. Chia-Chi Wang, a surgical oncologist, as surgeons who treat women who have breast cancer. Together, the trio—with years of surgery experience between them—provide compassionate, individualized care, and they aim to strengthen an already robust breast program.

All three surgeons are part of the Middlesex Hospital Surgical Alliance, and their goal is to coordinate care in a way that helps patients better navigate cancer diagnoses and treatments—in a way that eases fears and makes the process a little easier.

Dr. Zarfos is no stranger to Middlesex Hospital. Her first job after residency was at Middlesex, where she worked from 1987 to 1999. During that time, she became a leader in the national fight to force health insurers to cover Hospital stays for mastectomy patients, and she remains a passionate advocate for women's health issues.

Since early detection is key when it comes to all types of cancer, detection technology is at the forefront of Middlesex Hospital's breast program. The Hospital offers 3D mammography machines at all of its Radiology locations. These 3D machines detect 40 percent more invasive cancers than 2D machines, which are no longer used by the Hospital. Middlesex also offers dual-head molecular breast imaging, which uses a radioactive tracer to better detect breast cancer cells in women with dense breast tissue.

In addition, services like genetic counseling are available to Middlesex patients, and caring nurse navigators at Middlesex Hospital Cancer Center help patients throughout their experience. The Cancer Center has locations in Middletown and Westbrook.

The Smarter Choice for Care
MIDDLESEX HOSPITAL

MAYO CLINIC CareNetwork Member



Our Team of Expert Breast Surgeons Is Now **Stronger Than Ever**

middlesexhospital.org/breastsurgeons

MIDDLESEX HOSPITAL

MAYO CLINIC CareNetwork Member

Just One of the *Boys*

NORWALK'S ROBIN DE JESUS STANDS OUT IN A STAR-STUDDED BROADWAY REVIVAL OF *THE BOYS IN THE BAND* | BY FRANK RIZZO



PHOTO: FRANK RIZZO

Robin de Jesus says he didn't initially feel the cultural significance of the current Broadway production of Matthew Crowley's *The Boys in the Band,* the 1968 play about a group of gay men gathering for a birthday party where their secret selves are revealed in funny, sad and painful ways.

But there was the two-time, Tony Award-nominated de Jesus among a starry cast of all "out" gay actors, including *The Big Bang Theory*'s Jim Parsons, *Magic Mike*'s Matt Bomer, *The Book of Mormon*'s Andrew Rannells and *Star Trek*'s Zachary Quinto for the revival of the play that was groundbreaking in its day, but in subsequent decades has gone out of favor.

But this high-profile revival, directed by Joe Mantello, is being presented in a different cultural context than it was 50 — or even 20 — years ago, when the idea of gay marriage, rights and protections was almost inconceivable.

"My privilege — that sense of being an empowered, modern gay man — blinded me and I didn't feel the impact this production would have," the 33-year-old Norwalk native says during a break in preview performances at a coffee shop near New York's Booth Theatre, where the show is playing through Aug. 11.

Coming of age during the millennium, de Jesus grew up in Norwalk, the son of factory workers from Puerto Rico and the youngest of three children. De Jesus says he lived parallel lives as a teenager in Norwalk: one in a culturally diverse high school and another in the world of musical theater of predominantly white kids when he joined Crystal Theatre, Fairfield County's children's theater group.

These two worlds "were isolated from each other and rarely met," he says, although in high school he identified as "queer" and was "out" to friends — "if it came up."

"I was very caught up in my masculinity because I identify as an effeminate and I didn't think there was any currency in that. I felt there was a hierarchy of gay men where those who are effeminate are at the bottom and the ones who can 'pass' as straight are at the top."

Later, as an actor he was hyper aware of coming across as "too fey. But then I thought I was just being very mean to myself."

A pivotal moment for de Jesus' acting aspirations came when, at 17, set to go to school to study opera, he landed a memorable role in Todd Graff's 2003 indie movie, *Camp,* about an upstate New York performing arts summer camp. De Jesus played Michael, a gay teenager who was beaten by his classmates after showing up to his prom in drag.

But there was little traction on an acting career until 2005 when a fellow server at the Bubba Gump Shrimp Co. restaurant in Times Square told him about a new show — *In the Heights* — that was to be developed at the Eugene O'Neill Theater Center in Waterford.

"It happened that [director] Tommy Kail had watched *Camp* and so did [book writer] Quiara Alegria Hudes. [Lin-Manuel Miranda] had started watching the film but never finished it," de Jesus says, laughing.

Still, it was only a staged reading and de Jesus faced a major life decision.

He remembers being on the phone getting turned down for a college bank loan — he was going to the University of Hartford's Hartt School — when a few *In the Heights* cast members cornered him. "They told me not to go because the show was going to really happen [as a full production in New York] so I should postpone college."

He did and *In the Heights* eventually landed on Broadway, earning a Tony as best musical and a nomination for himself as Sonny, the cocky young cousin to Miranda's lead character. De Jesus' second Tony nomination came for his role in the 2010 revival of *La Cage Aux Folles*.

But the role of Emory in *The Boys in the Band* — which earned Cliff Gorman an Obie Award in the original production — was perhaps his biggest challenge.

Like Jacob, the flamboyant houseboy in *La Cage,* interior decorator Emory is also a larger-than-life, catty and effeminate man.

"But there is so much more to him," de Jesus says. "With someone who is that 'big,' you see it as a defense mechanism and the implication is that it's layered with sadness. So to really get into the character I had to do a lot of calibrating to make it feel comfortable and organic."

With this production of *The Boys in the Band*, de Jesus says the play is going to be redeemed.

"When it first came out there wasn't any legitimate gay content, so this one show represented all of gay culture for many people."

The same thing, he says, happens whenever the "first" work of any culture is introduced into the mainstream and there's negative aspects to the characters depicted. "Bigoted people say, 'See? This affirms what we're saying about them.' And for us, it's like, 'You've legitimized the racists' arguments.' But there is such nuance in this play. And after all these years, there's so much gay content, and so many different ways gays are represented.

"I had a friend who had never seen the show or the [1970] movie and he said, 'I'm so proud to be a gay man.' I think it's a result of the image of all these great out-gay actors on stage together; it's the quality of the production; and it's also the fact that we now can look at the darkness of these characters' stories and not make it symbolic of our entire gay being. You can simply see it as part of the struggle."

stepping out



1. Tony Award winner Leslie Odom Jr. headlined **Long Wharf Theatre**'s annual gala in June. From left, gala co-Chairman Ted Kennedy, Managing Director Josh Borenstein, Odom, board Chairwoman Laura Pappano and gala co-Chairwoman Kiki Kennedy. *(photo by Harold Shapiro)*

2. Manchester Community College's 1960s-themed **Evening of Fine Wines** was held in April to benefit student scholarships and programs. From left, Michael Lynch, president of Lynch Toyota; David Fisch, morning host at The River 105.9; Barry Kelly, Kelser Corp. CEO and president, and honorary event chairman; and Gena Glickman, president of Manchester Community College. *(photo by Hersul)*



3. An April gala at the **Maritime Aquarium at Norwalk** raised more than $618,000 for the aquarium's environmental-education programming and financial assistance for area schools. Actress Melissa Joan Hart served as master of ceremonies. *(photo by Krissy Ramsey)*

4. Dave Truedson, left, chief operating officer of the **Maritime Aquarium at Norwalk**, and Michael Diamond, owner of AffinEco, hold a boa constrictor during the aquarium's gala. *(photo by Krissy Ramsey)*

5. **Special Olympics Connecticut** celebrated its 50th anniversary and kicked off its annual Summer Games with an evening reception in June honoring its athletes and sponsors. From left, Corey Graves of the WWE; Special Olympians Paul Tetreault and Brett Glaser, who competed at the Summer Games and will compete at the Special Olympics USA Games in Seattle in July; Special Olympics Connecticut President Beau Doherty and the WWE's Mandy Rose. *(photo by Alyson Bowman)*





6. Members of the South Central Connecticut Chapter of the American Association of Critical Care Nurses offered lessons in "Sidewalk CPR" in June at the **Branford Fire Department's Open House**. From left, Branford Fire Department Chief Thomas Mahoney with nurses Joanna White, Sarah Gillespie-Heyman, Monica Gasperini, Sally Maglione, Susan Bartos, Erin Hallinan and son Seamus, Bethany Gleason, Danielle Reardon, Danielle Moody and Ashley Dobuzinski. *(photo by Greg Moody)*





Attending a benefit gala, awards ceremony, or other celebration or event? Email your photos to **steppingout@connecticutmag.com**.



Village Voices

A NEW DOCUMENTARY EXPLORES THE IMMIGRANT IDENTITY OF NEW HAVEN'S HISTORIC WOOSTER SQUARE



Frank Carrano, left, and Steve Hamm, in front of St. Michael Roman Catholic Church on Wooster Square in New Haven, are the two driving forces behind the new documentary *The Village: Life in New Haven's Little Italy*. PHOTO: ARNOLD GOLD

Noticing hearses periodically going past the window of his converted condominium in an 1865 house that overlooks New Haven's historic and picturesque Wooster Square, Steve Hamm had an epiphany.

"I thought, 'Gee, every time a funeral procession goes by, that's a whole life of lost memories and lost stories,'" the freelance writer and documentary filmmaker says during an interview at that same viewing post by the window.

Most people now think only of first-tier pizza (Pepe's, Sally's) when they hear "Wooster Square" or "Wooster Street." But the area offers far more: a rich history of wide-ranging experiences of Italian immigrants coming to America and settling in the neighborhood.

At about the same time last summer while Hamm was pondering the idea of telling the Wooster Square story in a documentary, he saw that Frank Carrano was posting recollections of the old neighborhood on a Facebook group: "Wooster Square Neighborhood Heritage Exchange." Other former residents (Carrano now lives in Branford) were adding their own memories.

"I invited Frank to join me at Pepe's," Hamm recalls. "And over our white clam pizza we decided to make this movie." Hamm credits Carrano as the inspiration for *The Village: Life in New Haven's Little Italy*. Carrano even came up with the film's name.

"I'll take credit for the village concept because I have always thought of the neighborhood as a self-contained entity," Carrano tells me in an email. "We lived, worked, played, went to church and shopped within the territorial confines of Wooster Square." In the film, Carrano says: "Everything you wanted and needed was there."

Hamm says, "The framework came from Frank: the values people shared here that made it into a village."

The film, which runs slightly over 60 minutes, premiered June 7 at the New Haven Documentary Film Festival. *The Village* is filled with testimonials from old-timers such as Carrano and includes hundreds of black-and-white photographs from family albums as well as home movies of the St. Andrew Apostle Society parade and festival in the 1920s.

"I interviewed a lot of people who are in their 80s and 90s," says Hamm, reinforcing the need he felt to speak with these witnesses while they are still with us.

When Hamm finished his rough cut last fall and handed it to Scott Amore of Wallingford, the film's editor, Amore told Hamm: "My family came from that neighborhood." And so Hamm interviewed Amore's father, Nick Amore, who recalled as a boy seeing a woman being harassed by several men demanding she pay the back rent she owed or be evicted.

The film doesn't duck the poverty of those times for the immigrants. Dolph Santello, who still lives in the

neighborhood, says in the film, "Italians love life, every minute of every day" but he also reminds us: "Wooster Square was a low-income place." He recalls families picking up food scraps to make soup. They lived in crowded tenement apartment buildings, not houses. Most of them worked in factories with grim conditions and low wages.

But Bill Gambardella, who grew up in one of those crammed buildings, says in the film: "People loved each other, cared for each other and would do anything for each other."

The film brings us the sound of the bells ringing above St. Michael Roman Catholic Church while Msgr. Gerard Schmitz says the church was "the glue that held the immigrants together." But he also notes ruefully, "Now we have many more funerals than baptisms or weddings."

Indeed, *The Village* begins with footage Hamm shot of Luisa DeLauro's funeral procession in September 2017. She was one of the neighborhood's long-time leaders and a New Haven alder for 35 years. Her daughter, Connecticut U.S. Rep. Rosa DeLauro, states in the film; "My mother was a force of nature." DeLauro says her mother taught her that government can make a positive difference in people's lives. "She always told me, 'Never give up.' "

And DeLauro says of her old neighborhood: "It shaped my life. Families, faith, accountability to one another; that's where I learned we have a moral responsibility for one another. It's my touchstone."

DeLauro proudly credits her parents, Ted and Luisa, for standing up against Mayor Richard C. Lee's plan in the early 1960s to have Interstate 91 go straight through the heart of Wooster Square as part of his so-called "Model City" redevelopment. "They played a big role in stopping the bulldozers from going through Wooster Square. Those bulldozers were turned back!"

But not everybody in the neighborhood escaped the wrecking balls. Carrano's sister, Theresa Argento, recalls in the movie seeing her mother crying after "the fellow from the state gave us a deadline to move. They were brutal."

However, Hamm says the resistance by the Wooster Street community to that redevelopment became a national model. "It was important in the history of urban renewal, for restoration rather than destruction."

Asked what is left today of the old neighborhood, Hamm replies, "There are some Italian Americans who still live here, some of them pretty old. In the square you see a lot of younger people walking dogs. You see people of all ages sitting on the benches, reading books. I think this park is almost magical. People love it so much. It's really a rare thing."

Santello notes in the film that houses and condominiums around the square now sell for hundreds of thousands of dollars. "It's no longer Italian. It's cosmopolitan."

The Village ends with a quick interview of Chris George, executive director of Integrated Refugee and Immigrant Services (IRIS) in New Haven. He tells us immigrants still need to "be welcomed with open arms."

Hamm believes it's important to tie today's immigration issue with the experience of the Italian immigrants who came to Wooster Square. "We decided to put it as a coda at the end, to grab 'em by the lapels. I feel very strongly about this."

For a schedule of public showings of *The Village* and the future availability of a DVD, go to facebook.com/thevillagewoostersquare.

Randall Beach is the longtime columnist for the New Haven Register, where his column appears Fridays and Sundays. He enjoys his New Haven neighborhood, running through the city's streets and parks and hanging out in its coffee shops. At home he plays his many 1960s and '70s rock 'n' roll albums and CDs.



Matteo Carrano, Frank Carrano's father, as a young man in front of his Chapel Street market.

Pet Patrol

FROM DISASTERS TO EVERYDAY CARE, EMERGENCY ANIMAL RESPONSE SERVICE IS THERE FOR PETS IN NEED

BY MIKE WOLLSCHLAGER



Many pet owners consider their animals part of the family. But when disaster strikes, whether it be a house fire or hurricane, there aren't many places to turn for help for the four-legged friends among us. Jon Nowinski, operations director for EARS (Emergency Animal Response Service), recognized this void.

Nowinski has friends who work in human emergency services, and their stories are what made the light bulb go on. "They would tell me about how they went to a house fire and there were pets inside and they pulled out the pets," Nowinski says. "They wanted to know what ended up happening with them, and I hadn't thought about it until that point. There's nothing they can do beyond getting them out. Once an animal is out of the house fire, the fire department basically is limited to fighting the fire and dealing with the human issues. They can't pull a fire truck off of a house fire to drive a dog to the vet."

EARS perked up for the first time following Hurricane Irene in 2011, but the group wasn't officially formed yet. Victims of the storm were calling local emergency services for help with animals. Overwhelmed by their obligation to assist the people affected by the disaster, they reached out to their veterinarian friends, which included Nowinski. Six volunteers set up a staging area in Milford and got to work. By the time Hurricane Sandy crashed ashore a year later, EARS was ready for its first official deployment as a team. Five people were equipped with both SUVs and a veterinary background during Sandy. But EARS was able to take it up a notch in 2014 when it acquired an ambulance that was headed for auction.

One of the workers for the emergency service that was retiring the ambulance knew about EARS and inquired if they were interested. "We had never thought about actually operating an ambulance," Nowinski says. "But we figured, at the very least for the ability to get supplies and things where they needed to go, it would be great." The ambulance comes in especially handy in situations such as the storm in May that knocked out power in various places across the state. If vet offices don't have power, they can't see patients. The ambulance can get animals to a vet practice with power, and certain procedures can even be performed on board.



A couple of recovering stuffed pups hang out on a dog-size stretcher in the EARS ambulance. Above: EARS workers tend to a real patient.

PHOTO: MIKE WOLLSCHLAGER

Surprisingly the modifications required were minimal. A custom exam table (in reality a workbench) was installed and bolted into the wall, and there was already plenty of storage for crates, carriers, triage supplies, first aid equipment and bandages. But one of the most critical elements in the back of the ambulance is for dealing with animals rescued from fires. "We spent two months modifying this cabinet into an actual oxygen chamber," Nowinski says. "For cats or small dogs, it's really hard to keep them comfortable while you're holding a mask over their mouth, because it stresses them out. So if they're small enough we're able to actually put them in here."

Nowinski tells of a time EARS responded to a fire at a two-family home in West Haven. He drove away with three cats and a dog hooked up to oxygen, and a rabbit suffering from smoke inhalation sitting in the chamber.

The evolution of EARS has seen it become more of a transport and training group than strictly a disaster response team. It's comprised entirely of volunteers — about 15 are fully trained and work full-time jobs in veterinary hospitals and shelters, and a handful more serve as a sort of Uber service for animals. Bliss Kern, the district manager for the Westport location of the Connecticut Humane Society, became an emergency responder with EARS about a year ago. "We make our biggest impact in the day-to-day help of pet owners in Connecticut," Kern says. "Somebody calls, they're upset, they have a 110-pound lab that's down, they don't know what's wrong with it, they don't know what to do, they can't handle it on their own to get it into a vehicle. And we will come put it on a stretcher, help talk to the owner through the scariness of the situation and help get them to a veterinarian as quickly as possible."

Kern says her favorite part of the job is training events with EMS and fire services. She says a lot of first responders are well trained and brave, but when confronted with an animal, don't know what to do. Dogs can be dangerous, protective of their home or injured, and EARS helps train first responders to read body language and behavior to keep everyone, and every animal, safe.

EARS participates in many outreach events as well, such as touch-a-truck, educational expos, and visits to schools and 4-H clubs.

Because EARS is a volunteer-based nonprofit, they're always looking for more people and more donations to keep them going. VCA hospitals, such as the one in Shelton where Nowinski works and the ambulance is based, provide a lot of equipment and materials.

"We need more animal-savvy people, whether that's behavior knowledge or medical knowledge," Kern says. "We need more of them, because right now there's a small group of us and we're trying to cover the entire state."

For more information or to donate, go to earsct.org or call 203-941-EARS (3277).

THE DOC IS IN

One of the state's premier concert events, the **Talcott Mountain Music Festival** is once again being presented by the Hartford Symphony Orchestra under the leadership of Music Director Carolyn Kuan. Included in this year's lineup is former *Tonight Show* bandleader Doc Severinsen *(pictured)* playing some of his favorites from the Great American Songbook on July 13.



SEAN TURI PHOTOGRAPHY

TALCOTT MOUNTAIN MUSIC FESTIVAL

JUNE 29 | CELEBRATE AMERICA
JULY 6 | BRASS TRANSIT: THE MUSICAL LEGACY OF CHICAGO
JULY 13 | HERE'S DOC! CELEBRATING 60 YEARS IN SHOWBIZ
JULY 20 | MAGICAL MOVIE MUSIC
JULY 27 | REWIND: CELEBRATING THE MUSIC OF THE '80s
SIMSBURY MEADOWS PERFORMING ARTS CENTER | 7:30 P.M.
Tickets: $25-$40 per performance
860-987-5900, hartfordsymphony.org



PHOTO: CHRIS MANDELBURG

SAIL ON

A long-time favorite event in southeast Connecticut, New London's **Sailfest** returns for its 41st year July 13-15. The three-day festival will offer live entertainment on multiple stages, as well as rides, food vendors, sailing ships and a choreographed fireworks display Saturday at 9 p.m. Admission is free. ***sailfest.org***

A TURN FOR THE VERSE

Tracy K. Smith is on a mission. In her role as the current U.S. poet laureate, she has been traveling the country to foster greater appreciation for the value of poetry and to demonstrate how accessible the art form can be. On July 11 Smith will offer a poetry-writing workshop as part of the **Sunken Garden Poetry Festival** at the Hill-Stead Museum in Farmington. Tickets are $40-$75. ***hillstead.org***

SUMMER NIGHTS

Go back to the '50s and and watch "greaser" Danny and good-girl Sandy fall in love all over again when the hit musical ***Grease*** comes to the Ivoryton Playhouse. The show runs Wednesday through Sunday evenings from July 5-29, plus afternoon matinees most Wednesdays and Saturdays. ***ivorytonplayhouse.org***

REELIN' IN THE YEARS ▶

With combined sales of nearly 90 million albums between them, **Steely Dan** and **The Doobie Brothers** are two of the most popular and enduring bands to come out of the '70s. Rock out to a playlist of countless classic hits on July 8 when they bring their Summer of Living Dangerously tour to the Mohegan Sun Arena. The show starts at 7:30 p.m., and tickets are $59-$89. ***mohegansun.com***



PHOTO: ANDREW MACPHERSON

See July 2018 calendar listings at connecticutmag.com/calendar and a directory of summer events at connecticutmag.com/summer2018



PHOTO: MERYL MOSKOWITZ

◀ CRAFTY PEOPLE

The **Old Saybrook Arts & Crafts Festival** is one of New England's longest-running art shows. More than 150 exhibitors, including painters, sculptors, pottery makers, woodworkers, photographers and more, will exhibit their work in the juried show July 28-29 on the Old Saybrook Town Green. Admission is free. ***oldsaybrookchamber.com***

FRIDAY NIGHT FRIGHTS

A summertime Friday the 13th can be just as scary as Halloween. (Just ask that guy in the hockey mask. He's standing right behind you.) To prove it, Fright Haven in Stratford is holding its first **Friday the 13th Weekend** July 13-15. Activities include the "Indoor Camp Crystal Lake Experience" and outdoor drive-in horror flicks. Tickets are $15-$30 per evening. ***203-799-3328, toursandevents.com/frighthaven***

Dennis Quaid has been playing music far longer than he's been acting. Known for his roles in such films as *The Right Stuff*, *Wyatt Earp*, *The Parent Trap* and *A Dog's Purpose,* Quaid and his band, The Sharks, will bring their brand of rock 'n' roll and country soul to the Ridgefield Playhouse. The show will feature originals as well as some covers of classics like "Spill the Wine," "Gloria" and "Great Balls of Fire." In addition to touring with his band, Quaid is also the star of the Amazon TV series *Fortitude* and is slated to star in *A Dog's Purpose 2,* currently in production. We recently caught up with Quaid to talk about the show, acting and his sibling rivalry with brother and fellow actor Randy Quaid.

Was music always something that you did in addition to acting?
It was actually the first thing. I started playing the guitar when I was 12 years old. The first song I learned was "Light My Fire." Music was going to be it really with me, until acting came along in college. ... I had another band in the '80s which was basically Bonnie Raitt's band at that time [with] Hutch Hutchinson and Johnny Lee Schell. We called ourselves the Eclectics. We got a record deal in 1990. Everything blew up at the same time we got a record deal. The next day I was in drug rehab for cocaine.

What happened next in your music career?
I took 10 years off from music. Then I met Jamie James, the guitar player in our band. He was playing with Harry Dean Stanton, and we decided we were going to form in October of the year 2000, and we've been together 18 years.

What do you think it is that kept this band together as a group, when the last band broke up?
Well, none of us are on drugs.

That always helps.
That really helps [and] we all still feel like we're still in our 20s or teens, that same sort of feel for music. We just have a great time doing it. We've recorded demos and things like that before just to sell, but we started making a real record last year with [producer] T Bone Burnett here in L.A.

What is the show like?
We're very high powered, high-energy stuff. We're there to really make people happy. We're there to make people get up and move and dance and have a good time. We even are the only band that has a money-back guarantee. So if you don't have a good time you get your money back.



PHOTO: MICHAEL LOCCISANO

Has anyone ever wanted their money back?
Nobody's ever taken us up on it yet. As far as being the actor and all that stuff, I always say, come see the movie star and stay for the music.

Speaking of acting and music, are there any similarities between the two disciplines?
Yeah, there is. Playing in a band on stage is very much like theater because it is theater. It's presentational theater, you're looking at the audience and including them. And it's theatrical. I'm aware of that as a front man. As well as being a concert, it's also a show.

For actors today there are so many different options and avenues for success, but still so many obstacles. Do you have any advice?
I would hate to be starting out myself now, but at the same time it was impossible when I started as well. … The advice I would have is always what I give my kids: find something that you love and figure out a way to get paid for it. [To be an actor] you have to make sure that you really want to do it no matter what and that you really love it, because it's really hard to get to do it and then maintain it over the years. You really have to be really in love with it and just have the ability to take "no" for an answer time and time and time again, until you get one yes.

It does seem like something you need a lot of passion and persistence for.
Yes. Tenacity is sometimes even a greater asset than talent.

That's true in writing, too. Obviously, your brother Randy is an actor, as well. Were you guys ever competitive?
Always. Starting at the dinner table about who got more mashed potatoes. | ERIK OFGANG |

DENNIS QUAID AND THE SHARKS

JULY 14 | 8 P.M.
RIDGEFIELD PLAYHOUSE
Tickets: $75
203-438-5795, ridgefieldplayhouse.org

Join Us at
OLD LYME INN
EVERY SUNDAY
MEMORIAL DAY TO LABOR DAY
SUN DAY FUN DAY
Music
BBQ
Lawn Games
Clam Bake
Starting in July
Sunday 9am - 9pm
Serving Brunch
9am - 3pm
Tuesday to Saturday
Serving 11am - 9pm
Closed Monday

oldlymeinn.com | 860-434-2600

EVERYTHING UNDER THE SUN


Connecticut's Premier Outdoor
Juried Show of Fine American Craft
180 ARTISANS ON THE GUILFORD GREEN
Silent Auction • Craft Demos • Family Art Tent
Beer/Wine • Food Court • Live Music
July 13, 14, 15
FRI 12-8:30 • SAT 10-7 • SUN 12-5
presented by GUILFORD ART CENTER
guilfordartcenter.org
$1.00 OFF ADMISSION WITH AD
One per person. Not valid on multi-day ticket. Keycode: CM7.

Moby-Dick Marathon

DIVE INTO A 24-HOUR READING OF THE GREAT AMERICAN NOVEL ABOARD THE *CHARLES W. MORGAN* WHALER AT MYSTIC | BY MICHAEL LEE-MURPHY

Dublin has *Dubliners* and *Ulysses,* and it has Bloomsday during which the city comes together to celebrate the two texts. Our small corner of the world — the coastal communities of southern New England — has *Moby-Dick*. That from the waters of our coastline and from its seaside towns comes one of the greatest novels ever written in the English language is a blessing, and that Mystic Seaport hosts what has to be the definitive celebration of that book is a luxury that few communities have.

From noon on July 31 to roughly noon on Aug. 1, the 33rd annual marathon reading of Herman Melville's *Moby-Dick* takes place on board the last existing whaling ship in the world, the *Charles W. Morgan*. You could go at 1 p.m. in the afternoon sun. You could go at 10 p.m. that night, as the stars come out. You could go at 4 a.m. when it's quite cold. For every minute of every hour between noon on July 31 and noon on Aug. 1, someone will be reading *Moby-Dick* out loud.

While New Bedford, Massachusetts, boasts a marathon reading at its whaling museum, and the beginning of the novel and some of its most famous chapters take place there, Mystic is the longest-running marathon reading, and of course the only one on a whaling ship, says Melville scholar Mary K. Bercaw Edwards. Also a demonstration squad foreman at Mystic Seaport and an English professor at the University of Connecticut, Bercaw Edwards has been at Mystic Seaport as long as the reading has been going. In the reading's first year, Mystic Seaport scheduled events for four days from 9 a.m. to 5 p.m. (No one actually knew how long it would take to read the book cover to cover.) From years of experience, the staff at the replica whaling village now knows that it takes roughly 24 hours to read, and has switched the event to a true overnight marathon.



PHOTO: ELISSA BASS/MYSTIC SEAPORT MUSEUM

What do we gain from a straight marathon reading? "It's a little bit like an Outward Bound kind of thing," Bercaw Edwards says. The task of conquering such a sprawling, magisterial text in one sitting holds a certain allure, she says, akin to conquering intimidating terrain. *Moby-Dick* is a landscape of the mind, as those familiar with even snippets of the book are aware. On the face of it, Melville's book is a chronicle of an almost-psychotic Captain Ahab and his search for the great white whale who took his leg. On another level, it is a catalogue of the most minute details of the practices of whaling and seafaring, the anatomy and behavior of whales, and so on. On another level it is a novel about work and about workers — whalers being the coal miners or factory workers of their day in terms of labor, but really just about any group of workers — and their insane boss, middle managers and technocrats who fall in line. And on yet another level, *Moby-Dick* is a hundreds-of-pages-long reflection on America: what it had been, what it was at the time Melville wrote, and what he saw it becoming.

Bercaw Edwards identifies in many of Melville's chapters a "metaphysical lift," in which the author breaks the bonds of his setting and offers reflections on just about anything and everything. This is where *Moby-Dick* becomes a pure joy to read, when a perspective and a reflection sneaks up on you and will never leave you.

Reading such a layered book aloud brings out much that is obscured when reading it alone, according to Bercaw Edwards. Chief among them is the humor of the book. Melville and his narrator Ishmael are very, very funny. To be able to hear the laughs and share a joke with fellow listeners is to see another side of the book, even for those already familiar with the text. Bercaw Edwards explains that Melville was accustomed to spoken storytelling, flowing from his days as a sailor on the *Acushnet,* the real-life whaling ship that provides much of Melville's knowledge for the fictional *Pequod* of *Moby-Dick*.

The *Acushnet* was built seven months before, and seven miles away from the *Charles W. Morgan*, so readers can't get much closer to the real deal without actually going out to sea. Watch the stars move across the sky and listen to the water like Ishmael might have on a calm sea, and listen to the story. See an actor portray Herman Melville and performances by the Tale-Makers children's theater troupe. Sign up to read a chapter.

Advance registration for the overnight is required. Joining the marathon reading is free with membership or museum admission ($28.95 for adults, $26.95 for ages 65 and up, $18.95 for ages 4-14, and ages 3 and under are admitted free).

MOBY-DICK MARATHON
MYSTIC SEAPORT MUSEUM
JULY 31-AUG. 1 | NOON TO NOON
860-572-5331, mysticseaport.org

Beer Goggles

Top right and bottom left, can labels for Tree House Brewing Co. designed by Dean McKeever. Bottom right, beer can art by Jess Graham.

BREW ARTISTS TAKE CENTER STAGE AT NEW HAVEN'S KEHLER LIDDELL GALLERY | BY ERIK OFGANG

When AJ Keirans talks about the "art" of craft beer, he's not talking about the skill that went into making a specific brew — he means it literally.

Keirans, of Shelton, is the host of *The 16oz. Canvas*, a podcast dedicated to championing the work of the artists who create the increasingly elaborate beer labels on popular craft beer cans.

"We always say that these are the artists and designers that bring your favorite beers and breweries to life," Keirans says.

The podcast is hosting its first show dedicated to these artists, *The Art of Craft Beer*, at the Kehler Liddell Gallery in New Haven from July 14-29. The show will feature at least nine artists (more may be added after this article goes to print). Participating artists include Craig Gilbert from New England Brewing Co. in Woodbridge and Lisa Sotero from Stony Creek Brewery in Branford, as well as artists working with breweries outside Connecticut including Dean McKeever from Tree House Brewing Co. in Massachusetts, Jess Graham from The Alchemist in Vermont and Kevin Cimo from Trillium Brewing Co. in Massachusetts.

Despite the shared brewing connections of the artists, the show will be far from a collection of blowups of various beer labels.

"It will be a mix between their label style, and what they would do outside of the brewery or the can," Keirans says. "I thought it would be a little stale if we just had 8-by-12s of labels up on the wall; I didn't want it to look like a dorm room. We're going to have early concept sketches, some of the hand-drawn works of some of the really well-known labels. Jess Graham is going to be doing a live mural there, she's the art director of Alchemist. Craig Gilbert at New England Brewing Co., he has an art concept called Flow that he does."

All participating artists will be in attendance on opening night, July 14, and there will also be food from the M&M Steaks food cart. Tickets are required to attend. In case looking at the work of beer-themed art makes you thirsty, beer will be available opening night, and the show will be BYOB for its entire run.

On July 21 Dan Blakeslee, a folk musician and prominent beer artist who created the popular Heady Topper label for The Alchemist, will perform at the gallery from 6 to 8 p.m. A portion of the proceeds from the exhibit will be donated to Autism Resources & Services Connecticut, and Sundays will be family day at the gallery. Though all will be welcome, the exhibit will be more sensory compliant than typical exhibits, with dimmer lighting, softer music and other steps being taken to make it a reduced-stress environment.

The explosion of craft breweries in recent years, paired with a movement in the beer industry in favor of self-distribution and away from bottles toward cans — specifically, larger, 16-ounce cans — has given artists more opportunities to show off their creations and more "canvas" (can space) to work with. All of which has combined to create a golden age of beer art. Glance at the beer section of your local liquor store and you may see elaborate images of unicorns, robots or intricate symbols and satirical cartoons.

"I think that it's a conscious choice that the breweries are making to have that extra level of creativity and branding," Keirans says.

As to whether you can judge a beer by its cover, Keirans says, unfortunately, you can't.



"You hope that the beer inside is just as good as the labels, but that isn't always the case. I think most folks have bought a beer they thought looked good from the label, that tasted awful, or just not as good as you wanted it to be; you wouldn't go back and buy it again."

The Art of Craft Beer *runs July 14-29 at the Kehler Liddell Gallery at 873 Whalley Ave., New Haven. Exhibit hours are Thursday and Friday, 1-6 p.m., and Saturday and Sunday, 10 a.m.-4 p.m.*

For more information, go to theartofcraftbeer.com. For more information on the gallery, go to kehlerliddellgallery.com or call 203-389-9555.





July Fairs & Festivals

Events listed below had been announced by press time. All information is subject to change. Check with event coordinators for more details, rain dates and other up-to-date information.



Blues on the Beach in Stratford
PHOTO: CHRISTIAN ABRAHAM

June 30-July 1
Niantic Lions Arts & Craft Show
Niantic Town Hall, Niantic
nianticartsandcraftshow.com

The 58th annual Lions Club show will feature paintings, pottery, photos, sculpture and more from more than 160 vendors, plus plenty of tasty treats from the newly expanded food court. The show takes place Saturday from 10 a.m. to 5 p.m., and Sunday from 10 a.m. to 4 p.m.

July 1
Barnumpalooza
Seaside Park, Bridgeport, ***barnumfestival.com***

Bridgeport and surrounding communities will gather for a day of carnival rides, food trucks and live music. Admission is free. Purchases at the event benefit Barnum Festival and its related scholarships. 11 a.m.-10 p.m.

July 2
Waterbury Fireworks & Food Truck Fest
Brass Mill Center, Waterbury

More than 25 food trucks from around Connecticut and beyond will converge on Waterbury for the second annual festival, which culminates with the city's spectacular fireworks show. Free admission and parking at Brass Mill Center. See their Facebook page for more information. (Rain date July 9.)

July 7
NICE Festival
Oyster Shell Park, Norwalk, ***norwalknice.org***

This one-day festival celebration of world cultures will feature live music and dance performances, arts and crafts, exhibits and international cuisine from more than 50 vendors. The third annual festival takes place from 11 a.m.-8 p.m., with children's attractions and games until 6 p.m. Rain or shine.

Community Picnic & Fireworks
Guilford Green & Fairgrounds, Guilford
guilfordparkrec.com

The town will hold its annual community picnic from 4-7 p.m., with kids' activities and live music on stage, followed by a fireworks display from 7-10 p.m.

Summer Dance Fest
Lebanon Green, Lebanon

Bring your own picnic or barbecue, or purchase food on site for a day of food, music and family activities under a giant tent. The evening culminates with a huge fireworks display.

July 12-14
Riverfront Food Truck Festival
Mortensen Riverfront Plaza, Hartford
riverfront.org

Prizes, live music and more than 25 food trucks will be at this three-day event. Noon-8 p.m.

Tunxis Hose Carnival & Fireman's Parade
Carnival grounds (behind Union School), Unionville, **tunxishose.com**

The 125th annual festivities are sure to be a time to remember. Friday night is Family Night, with wristbands for sale good for unlimited carnival rides. The parade starts at 6 p.m. Saturday, and fireworks cap off both Friday and Saturday nights. Carnival grounds open at 6 each night.

Find more summer events, including a list of concert series around the state, at **connecticutmag.com/summer2018**

July 12-15
North Stonington Agricultural Fair
Stonington Fairgrounds, Stonington
northstoningtonfair.org

Enjoy family fun on the farm with livestock and agricultural exhibitions, contests, a ham and bean dinner and much more, sponsored by the North Stonington Community Grange and the Volunteer Fire Department. Thursday and Friday 5-11 p.m., Saturday 8 a.m.-11 p.m., Sunday 8 a.m.-6 p.m.; admission $10, under 12 free, $5 seniors (Saturday only).

July 13-15
Craft Expo 2018
Guilford Art Center, Guilford
guilfordartcenter.org/expo

More than 180 contemporary artists from throughout North America will take part in this three-day juried craft show. Rain or shine, Friday noon-8:30 p.m., Saturday 10 a.m.-7 p.m., Sunday noon-5 p.m.

July 14-15
Westport Fine Arts Festival
Main Street, Downtown Westport
westportdma.com/fine-arts-festival

Nationally recognized juried festival with more than 170 artists in at least 10 categories including painting, photography, jewelry and much more. Saturday and Sunday, 10 a.m.-5 p.m.

Connecticut Summer Food Truck Fest
Naugatuck Event Center, Naugatuck

Along with more than 20 food trucks, you can enjoy craft beers and cocktails, live music, carnival rides and more. Saturday and Sunday, 11 a.m.-6 p.m.

Fort Griswold Celebration on the Thames
Fort Griswold State Park, Groton, ***groton-ct.gov***

Celebrate America with a day of food and entertainment, leading up to a fireworks display over the Thames River.

July 18-22
Life. Be in it. Extravaganza
Mill Pond Park, Newington, ***newingtonct.gov***

For five days enjoy great food, live music, arts and crafts, games and more activities for the whole family. Craft beer tasting is back Friday at 6 p.m., and the celebration wraps up Sunday night with a fireworks display over Mill Pond Park. Admission is free; tickets for the beer tasting are $20 in advance, $25 day of event.

July 18-29
Canaan Railroad Days
canaanrailroaddays.com

Learn about train history and enjoy fun family events, including a carnival, car show, live music and fireworks to cap it all off. Check the website for a detailed schedule.

July 20-22
Greater Hartford Festival of Jazz
Bushnell Park, Hartford, ***hartfordjazz.org***

Billing itself as the largest free event of its type in New England, the festival is expected to again bring in some of the best jazz musicians around in this, its 27th year. Gates open at 5 p.m. Friday; music starts at 7 p.m. Friday and 2:30 p.m. Saturday and Sunday. Admission is free, but donations are appreciated.

July 21
Celebrate East Lyme Festival
Main Street, Niantic, ***celebrateeastlyme.com***

The village of Niantic will host more than 200 local food and product vendors, live music, cooking demos, a sand castle competition, raft races and a fireworks show off the Niantic Bay. Main Street will be closed to vehicles beginning at 3 p.m.

Connecticut Wine Festival
Goshen Fairgrounds, Goshen, ***ctwine.com***

Sample the sweetest fruits from the state's wineries and enjoy locally produced special foods and live music. Tickets purchased before July 14 are $32 for Saturday and $27 for Sunday, and $40/$35 thereafter. Saturday noon-7 p.m., Sunday noon-6 p.m.

July 21-22
Norwalk Food Truck Festival
Oyster Shell Park, Norwalk

In addition to food trucks there will be craft beer and wine, activities for the kids and plenty of shopping vendors. Admission $5, 12 and under free.

July 27-28
Old Lyme Midsummer Festival
Florence Griswold Museum, Old Lyme
florencegriswoldmuseum.org

Friday night enjoy art open houses and the annual Midsummer Free Concert at 7 p.m. along the Lieutenant River. A full slate of activities for Saturday includes a street fair and food truck court, a dog show, family-friendly crafts and activities and a magic show.

July 28
Blues on the Beach
Short Beach Park, Stratford
townofstratford.com/bluesonthebeach

Enjoy a day of fun in the sun at Stratford's premier outdoor summer music festival. 1-10 p.m.

Westside Reggae Festival
Ives Concert Park, Danbury
ivesconcertpark.com

The seventh annual reggae festival will feature performances by Mykal Rose, Culture, Wayne Wonder and more. Doors open at 1 p.m.

July 28-29
Litchfield Jazz Festival
Goshen Fairgrounds, Goshen,
litchfieldjazzfest.com

Hot jazz with a stunning view of the Litchfield Hills, with a lineup including Dan Brubeck & Friends, the Jeff Tain Watts Trio, Orrin Evans and many more. Tickets are $20-$500, starting with single-day lawn seating for students and ranging up to tent and reserved seating, participation in a jazz brunch on Saturday and a backstage VIP pass.



Outdoor Movie Series

Most series are sponsored by town recreation departments and are presented free for residents. Movies generally begin around dusk. Listings include only events that had been announced at press time, and information is subject to change. See official listings for details, including rain dates.



Sand Jam and Family Movie Nights at Jennings Beach in Fairfield.
PHOTO: CHRISTIAN ABRAHAM

Avon
Family Movie Nights
Sycamore Hills Recreation Area, ***avonct.gov***
July 6 The Emoji Movie
July 13 Cars 3
July 27 Sherlock Gnomes

Deep River
Movies at the Beach
Plattwood Park, ***deepriverct.us***
July 27 Jumanji: Welcome to the Jungle
Aug. 3 Coco
Aug. 10 A Wrinkle in Time
Aug. 17 Paddington 2

Easton
Movie Nights Under the Stars
Aspetuck Park, Little League Field
eastonct.myrec.com
July 13 Outdoor Movie TBD
July 27 Teen Movie Night TBD
Aug. 10 Outdoor Movie TBD

Fairfield
Sand Jam & Family Movie Nights
Jennings Beach. Family dance party at 6:30; movie at dusk, ***fairfieldct.org***
June 29 Peter Rabbit
July 13 Paddington 2
July 26 Sherlock Gnomes
Aug. 9 Coco

Killingly
Flashback Outdoor Movie Series
Westfield Church
facebook.com/killinglyrecreation
Aug. 6 E.T.
Aug. 13 The Goonies / Spaceballs (double feature)
Aug. 20 The Princess Bride
Aug. 27 Ghostbusters (1984)

Milford
Movie Night at Fowler's Pavilion
Classic sing-along musicals, ***milfordct.com***
Thursdays, July 12-Aug. 2 Movies TBA

New Fairfield
Outdoor Cinema Series
Memorial Field, ***newfairfield.org***
June 22 Despicable Me 3
July 27 Coco

New Haven
Friday Flicks
Family-friendly movies at a different city park each Friday night, ***newhavenct.gov***
June 22 Hidden Figures (Troup School Field)
July 6 Space Jam (Edgewood Park at Ranger Station)
July 13 Raiders of the Lost Ark (John C. Daniels)
July 20 Toy Story (Lincoln Bassett)
July 27 Beauty and the Beast (2017) (Middletown Avenue)
Aug. 3 A Dog's Purpose (Jocelyn Square)
Aug. 10 Up (DeGale Field)
Aug. 17 Coco (East Shore Park)
Aug. 24 The Princess Frog (Scantlebury Park)

DRIVE-INS

Step back in time with a visit to one of Connecticut's three drive-in theaters. (Make sure to arrive early to visit the concession stand!)

SAUL HERRERA/ISTOCK/THINKSTOCK

Southington Drive-in
Now in its ninth season as a community-owned venture, the Southington Drive-in is open Saturdays through Oct. 27. A different movie is being presented each week, with a mix of classics such as *The Princess Bride* (July 21) and recent hits such as *The Martian* (Aug. 18). It all wraps up with a Halloween festival on Oct. 27 (movies TBA). Admission is $10 per carload for Southington residents or $15 for non-residents; walk-ins are $2 each (bring a lawn chair). Gates open at 6 p.m., and movies begin at sunset. ***southingtondrive-in.org***

Mansfield Drive-in
Open nightly from mid-June through most of August, Mansfield Drive-in has three screens, each showing two movies nightly. One admission is good for both films. Admission: $11 ages 12 and up, $8 for ages 4-11, 3 and under are free. (There is also a flea market on the premises on Sundays from 8 a.m.-2 p.m.) ***mansfielddrivein.com***

Pleasant Valley Drive-in
Open nightly Thursday through Sunday in the summer. Gates open at 6:30 p.m., and the movie starts about 30 minutes after sunset. Admission is $10 per person 13 and up, $5 for ages 6-12 and under 5 is free. During the summer Thursday nights are "carload night," with a flat $20 admission per vehicle. (The drive-in does not accept debit or credit cards.) ***pleasantvalleydriveinmovies.com***

New London
Beach Blanket Movies at Ocean Beach Park

Ocean Beach Park, ***ocean-beach-park.com***

June 26 Despicable Me
July 3 Lego Ninjago Movie
July 10 Paddington 2
July 17 Coco
July 24 Beauty and the Beast
July 31 Sherlock Gnomes
Aug. 7 TBA
Aug. 14 TBA

Norwalk
Family Outdoor Movie Series

Shady Beach/Calf Pasture Beach, ***norwalkct.org***

July 7 Pixels
July 14 Despicable Me 3
July 21 Cars 3
July 28 Coco
Aug. 4 Moana
Aug. 11 Paddington 2
Aug. 18 Willy Wonka & the Chocolate Factory

Old Saybrook
Summer Movie Nights

Harvey's Beach, ***oldsaybrookct.myrec.com***

June 29 Ferdinand
July 13 Coco
Aug. 10 Wonder

Rocky Hill
July Movies in the Park

Veterans Memorial Amphitheater (Elm Ridge Park) ***rockyhillct.gov/parkrec***

Fridays in July Movies TBA

Storrs
Moonlight Movies

Mansfield Community Center, ***mansfieldct.gov***

June 29 Despicable Me
July 13 Moana
July 27 Back to the Future
Aug. 3 Inside Out
Aug. 24 Star Wars: The Last Jedi

Thompson
Movie Nights

Thompson Common, ***thompsoncongregational.org***

July 21 The Incredibles
Aug. 18 Pete's Dragon (remake)
Sept. 15 The Chronicles of Narnia: The Lion, the Witch and the Wardrobe
Oct. 20 Halloweentown

West Hartford
Movies Under Moonlight

East Lawn, Elizabeth Park, ***elizabethparkct.org***

July 19 The Sound of Music
Aug. 16 A League of Their Own







Fireworks



The Derby-Shelton fireworks
PHOTO: BRIAN A. POUNDS

Dairy Fresh Ice Cream

RICH FARM

Ice Cream

www.richfarmicecream.com

Oxford: 691 Oxford Road (Rt 67) • 203-881-1040
Open 7 Days A Week 11:30 am to 9:00 pm

Brookfield: 7 Station Road D1 • 475-289-2316
Open 7 Days a Week 12 pm to 9:00 pm

Below is a sampling of fireworks events around the state happening on or near Independence Day. Many of these shows are taking place in conjunction with concerts or other festivities. The events listed were announced before press time. Other towns may also be hosting events, and those included here are subject to change due to weather conditions. Check with your local town offices to confirm and find more information.

June 29

Hamden, Town Center Park, *hamdenfireworks.org*
Windsor Locks, Veterans Memorial Park, *wlfd.com*

June 30

Bristol, Lake Compounce, *lakecompounce.com*
East Haven, East Haven Town Beach, *townofeasthavenct.org*
Salisbury, Lime Rock Park, *limerock.com*

July 1

Bridgeport, Barnum Festival at Seaside Park, *infobridgeport.com*
Orange, Orange Fairgrounds, *orange-ct.gov*
Putnam, Rotary Park, *putnamct.us/parks-recreation*

July 2

Fairfield, Jennings Beach, *fairfieldct.org*
Waterbury, Food Truck Fest, Brass Mill Center, *brassmillcenter.com*
Westport, Compo Beach, *westportct.gov*

July 3

Derby/Shelton, Downtown, *cityofshelton.org*

Madison, Waterfront area off West Wharf Beach, *madisonfireworks.org*

Naugatuck, Downtown, *naugatuck-ct.gov*

New Britain, New Britain Stadium (more shows July 14, July 21 and throughout the season), *nbbees.com*

Norwalk, Calf Pasture Beach, *norwalkct.org*

Stratford, Short Beach Park, *townofstratford.com*

West Haven, Savin Rock Fireworks at Bradley Point Park, *cityofwesthaven.com*

July 4

East Woodstock, Town Green, *eastwoodstockchurch.org*

Middlebury, Quassy Amusement Park, *quassy.com*

Manchester, Manchester Band Shell, *manchesterbandshell.com*

Mystic, Mystic Seaport, *mysticseaport.org*

New Canaan, Waveny Park, *newcanaan.info*

New Haven, East Rock Park, *visitnewhaven.com*

Ridgefield, Ridgefield High School, *ridgefieldct.org*

Rowayton, Bayley Beach, *rowaytoncurrents.com*

July 6

Norwich, Howard Brown Park, *facebook.com/norwichctfireworks*

Stafford Springs, Stafford Motor Speedway, *staffordmotorspeedway.com*

Torrington, Torrington Middle School, *torringtonct.myrec.com*

July 7

Greenwich, Greenwich Point and Binney Park, *greenwichct.org*

Guilford, Guilford Green & Fairgrounds, *guilfordparkrec.com*

New Milford, Town Green, *newmilford-chamber.com*

Lebanon, Summer Dance Fest, Lebanon Town Green, *lebanontownhall.org*

July 8

Enfield, Town Green, *enfieldcelebration.org*

July 10

Vernon, Various viewing locations, *vernonrec.org*

July 13

Unionville, Carnival grounds behind Union School, *tunxishose.com*

July 14

Groton, Fort Griswold State Park, *groton-ct.gov*

Hartford, Great River Park & Mortensen Riverfront Plaza, *riverfront.org*

New London, Sailfest, *sailfest.org*

July 21

East Lyme, Downtown, *celebrateeastlyme.com*

July 22

Newington, Mill Pond Park, *newingtonct.gov*

July 28

Canaan, Lawrence Field, *canaanrailroaddays.com*



VOTING IS OPEN THROUGH JULY 15

BEST OF CONNECTICUT®

'18

Cast your vote at
connecticutmag.com/bestof2018

What are your favorite places in Connecticut for food? Shopping? Fun and leisure? We want to know!

Tell us who you consider the "Best," then see all the 2018 **"Best of Connecticut"®** winners in the September issue of *Connecticut Magazine*.

Winners for "Best of Connecticut"® will be selected by the editorial staff of *Connecticut Magazine*, based in part on suggestions from our readers and from this poll.



A Well-Felt Role



Nick LaMedica and his "co-star" Tyrone appear in the irreverent comedy *Hand to God*.

PHOTO: KRISTI JAN HOOVER

When **Nick LaMedica** first played the lead character of the anxiety-ridden Jason in Robert Askins' *Hand to God*, his co-star, Tyrone, would often steal scenes.

But LaMedica really couldn't complain because he was the one manipulating Tyrone, a hand-rod, Elmo-like puppet and the dangerously irreverent character in the Christian Puppet Ministry.

"There's no opportunity to blame your scene partner for letting you down," he says of his dual duties, adding "from a technical point of view, it's great because I can rehearse whenever I want."

Now he's returning to the role in a production that **Tracy Brigden** will return to again direct at Hartford's TheaterWorks. The show runs July 20 to Aug. 19.

"It can be really confusing to be in two completely different states of mind at once," LaMedica says of the acting challenge of playing alter egos. "Tyrone is just buried deep within Jason so it's funny to be playing things that are simultaneously coming from different places but are part of the same person."

Does he have his own inner Tyrone?

"Mine is getting closer and closer to the surface because of the various difficulties and frustrations of living in New York City. Just go on a walk through Times Square and you'll get a sense of my Tyrone. There's so much to marvel at but there are so many little things that prod you and poke you that unleashes the animal inside you."

Is he ever jealous of his more outrageous co-star?

"Yeah. It's weird when you read a review talking about Tyrone's performance and you're thinking, 'It's me. It's me.'"

theaterworkshartford.org

HE PICKS POCKETS, STEALS SCENES

Donald Corren remembers his first professional musical when, at the age of 10, his Uncle Ira took him to see a touring production of *Oliver!* in San Francisco, near his hometown of Stockton.

"Watching a bunch of young boys sing and dance and having a great time, it was my 'I want to do that' moment," Corren says. He subsequently played the musical's Artful Dodger in a high school production and now he has the lead as Fagin in Goodspeed Musical's *Oliver!* which plays through Sept. 8.

"You have to love him," he says of his rogue character that teaches a band of street kids to "pick a pocket or two." "But Fagin in the [Charles Dickens] book is not particularly lovable."

But in a musical, he says, the audience has to find something to like in a leading character. So does the actor.

"It's his sense of humor," Corren says, "and a sense that maybe he knows deep inside that he could be doing something better. You've got to touch that piece of heart in him because musicals are all about heart."

And yes, he says, Uncle Ira will be there to see him in the starring role at Goodspeed Opera House in East Haddam, coming full circle, after all these years. ***goodspeed.org***



PHOTO: LANCE TILFORD

THE JESUS QUESTION

How do you play Jesus? **Alex Prakken** is faced with that question for the title role in *Jesus Christ Superstar*, which is the final show of Connecticut Repertory Theatre's Nutmeg Summer Series. The production, directed by **Terrence Mann**, runs July 12-22 at the Harriet S. Jorgensen Theatre on the UConn campus in Storrs.

"You try to play the man, not the god," the New York-based actor says. "It's often a role that is difficult to play [in films] because, from a historic and Biblical standpoint, Jesus is viewed as this very stoic creature. But in *Superstar* we see Jesus behind the scenes, so to speak, when the crowd isn't watching.

"This show creates a very complicated picture of Jesus. It really puts him in a very vulnerable place, taking place three days before his death and follows him to the very end. He's in a very human state. In front of the crowds he is this composed messenger of peace, but behind the scenes we see him slowly crumbling and see his fear of impending doom. It's so fascinating to see him contemplate his death and see how he's scared of it, feeling these normal human emotions. I want to portray someone who is strong in his resolution but perhaps slightly unsure if he's actually doing the right thing or not."

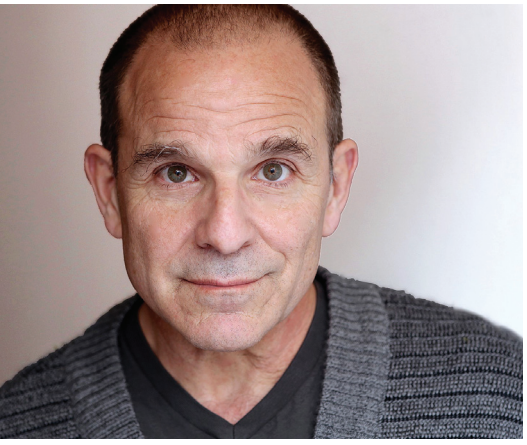
This is not Prakken's first go-round as the prophet. He previously played the role in his high school production in St. Louis. "I recently watched a tape of that performance and I was making some … er … interesting choices."

Is there something about him that makes him perfectly cast as Jesus?

"I think I got the role because I had the 'scream belt' [voice] down in high school," he says, laughing. ***crt.uconn.edu***

HAVE YOU HEARD … ?

… I'll be having an on-stage conversation with *The Simpsons* writer-producer **Mike Reiss** at Hartford's Mark Twain House on July 26. What's it like to be in the *Simpsons* writers' room? The Bristol native tells all — and what he doesn't you can find in his new book, *Springfield Confidential: Jokes, Secrets and Outright Lies from a Lifetime of Writing for The Simpsons*. For more info, go to marktwainhouse.org. Reiss will also speak at an event hosted by Humanists and Freethinkers of Fairfield County on July 9 at the Silver Star Diner in Norwalk. The free event begins with a social hour at 6 p.m., followed by the main program at 7. RSVP to hffc@optonline.net using the subject line "Reiss."



FROM ACTING TO PLAYWRITING

Enid Graham has plenty of acting credits, including Broadway's *The Curious Incident of the Dog in the Nighttime, M. Butterfly* and receiving a Tony Award nomination for *Honour.* (Connecticut audiences may remember her as one of the British ladies who escape their dreary lives in *Enchanted April* more than 15 years ago at Hartford Stage.)

But she's also a playwright and part of the group of scribes developing new work at this year's National Playwrights Conference from July 5-28 at the Eugene O'Neill Theater Center in Waterford. Her play *Ruth*, the story of a woman trying to start a new life in New York, receives a staged reading July 13-14 at 7:15 p.m. **Mark Brokaw** directs.

"It's challenging to try to do something new that you haven't done before," she says from her home in New York. "It's always a little scary to say to someone, 'I wrote a play.' But I think that getting to the O'Neill will help me personally to just feel confident as a writer."

She remembers being at her kitchen table one morning this spring when she received an email saying she had been accepted at the conference. "I couldn't believe what



I saw. I had to drag my husband out off the shower to tell him."

Now she can simply say she's a playwright without hesitation.

"Everyone needs some kind of shorthand to let people know what they do in some sort of legitimate way. If you're an actress, you can say, 'I'm doing a play at Lincoln Center,' and people think, 'Oh, you're *really* an actress.'"

She says being at the O'Neill National Playwrights Conference gives her writing that same sort of legitimacy. "And hopefully people will take me seriously — and read my other plays, too." ***theoneill.org***

Frank Rizzo has covered the arts-entertainment scene in Connecticut since disco reigned in the '70s, including nearly 34 years writing for the Hartford Courant. *Email him at FrRiz@aol.com. Follow him on Twitter @ShowRiz.*

SUPER BOWL

STRIKING 'BERRY BOWL' ON A HILLTOP IN THE NORTHWEST CORNER HEADLINES A STELLAR CLASS OF HOME-DESIGN PROJECTS

BY ALBIE YURAVICH

Connecticut home&garden
ALICE WASHBURN AWARDS 2018



"The Berry Bowl," an elaborate yet elegant way to protect berry bushes from birds on a Washington property, was chosen best accessory building.
©ROBERT BENSON PHOTOGRAPHY



©ROBERT BENSON PHOTOGRAPHY

WINNING PROJECT - ACCESSORY BUILDINGS

THE BERRY BOWL

WASHINGTON ■ HAVER & SKOLNIK ARCHITECTS

A PRACTICAL SOLUTION TO A PROBLEM BECOMES A STUNNING STATEMENT AT A GARDENER'S PARADISE IN THE HILLS OF WASHINGTON.

Anyone who has tried to enjoy the bounty of berry bushes knows the greatest enemy is not neglect, but birds. There is a rare pain to strolling into your backyard one warm summer day expecting to fill a basket with plump, delicious blueberries, only to be confronted with barren bushes, purple-stained grass and strewn-about seeds.

Owners of a home in Washington, a land of wooded spaces and rolling hills, know this problem firsthand. As avid gardeners, they attempted the usual scheme of covering their blueberry bushes in netting. But the task proved awkward and would invariably lead to birds being trapped rather than be kept at bay. A new solution was needed.

Traditionally, we lead off our roundup of Alice Washburn Award honorees with the winner of the new construction category. But so creative and eye-catching was the Berry Bowl — the solution to the bird quandary as well as the victor in the accessory buildings category — we simply had to highlight the accomplishment first.

Roxbury-based Haver & Skolnik Architects had a unique challenge: keep birds out but allow the free passage of pollinators to keep to their appointed rounds in the bushes. The fruits of the designers' labor was a 452-square-foot, 24-foot-diameter domed circular structure that sits atop a hill.



Leading from the clients' rectangular and well-appointed vegetable garden, also designed by the architects, the 17-foot-high tubular steel structure has a fieldstone-wall base and features bent steel tubes forming concentric rings to support steel mesh. A huge planting dish hangs from the dome's apex, and is ingeniously irrigated by tubing concealed within the steel structure. For the final touch, iron rods surrounding the bowl's base support espaliered kiwi vines, offering a ring of lush greenery.

"This innovative project presents a simple solution to a horticultural challenge. Its use of materials is admirable," the jurors commented.

Completed in 2014, the Berry Bowl serves as a distinctive sculptural element to the 73-acre farm, drawing visitors to see it in all its glory. Most importantly, it provides protection for the precious blueberries. The architects' description says it best: "[The] structure resembles a bird cage, this time designed to keep the birds on the outside."

The Alice Washburn Award is named for the distinguished Connecticut residential architect of the 1920s. The annual award program is a joint effort of the Connecticut chapter of the American Institute of Architects (AIA) and *Connecticut Magazine* to acknowledge excellence in traditional house design. Focusing on style, the program honors the thoughtful adaptation of tradition to address 21st-century needs. The competition is open to architects licensed and residing in Connecticut. Projects had to be designed in a style considered traditional, including but not limited to Shingle, Georgian, Queen Anne, Colonial, Greek Revival and Vernacular. Winners were honored in three categories: new construction, accessory buildings, and renovations. The three jurors chosen by AIA Connecticut for their expertise in traditional design were: Mohamed Farzan, AIA, of NewPort Architecture, Newport, Rhode Island; Paul Weber, AIA, of Paul Weber Architects, Newport, Rhode Island; Martha Werenfels, AIA, of Durkee Brown Viveiros & Werenfels Architects, Providence, Rhode Island.

WINNING PROJECT - NEW CONSTRUCTION

KIRCHOFF HOME

DARIEN ■ BEINFIELD ARCHITECTURE PC

BLENDING INTO DARIEN'S WOODLAND COAST, THIS 'BEACH HOUSE IN THE WOODS' COMBINES NEW ENGLAND TRADITIONALISM WITH WAVES OF MODERN LIVING.



Alice Washburn was known for designing Colonial Revival-style houses with large windows that fill interior spaces with natural light, as well as open living and dining areas. Such are some of the defining features of the Kirchoff Home in Darien, the winner of the new construction award.

Lined with tall windows overlooking a tidal inlet from Long Island Sound, the five-bedroom house is a study in combining traditional New England vernacular forms and modern styles. While the house is of a conventional shingle style to blend in with the neighborhood, contemporary touches abound, including many windows that wrap the structure's corners to provide diagonal views of the landscape.

Inside, the open floor plan of the main area seamlessly merges the kitchen, living and dining rooms. The space directly accesses a raised structural pool area, complete with a spa and screen porch. Designed by Norwalk's Beinfield Architecture PC, the house boasts a floating staircase of patinaed plate steel and oak planks for the treads.

Amid a setting of water features and indigenous grasses, the "beach house in the woods," as the architects describe it, has a glass bridge spanning a stream and connecting the main house to the studio and garage wing.



Impressed with the amalgam of modernism and traditionalism, the judges had this say: "The house nestles into the landscape. It is nicely detailed, a modern interpretation of farmhouse forms."



PHOTOS: © PLANOMATIC

WINNING PROJECT - RENOVATIONS

THE MUSIC BARN

REDDING ■ AUSTIN PATTERSON DISSTON ARCHITECTS

AT ONE TIME THE PERSONAL CONCERT HALL OF THE WORLD'S GREATEST VIOLINIST, A REDDING BARN IS LOVINGLY RAISED FROM THE DEAD TO ONCE AGAIN MAKE SWEET MUSIC.

In the 1940s, beautiful music filled a barn in Redding to its rafters. Its chief player was Jascha Heifetz, whom many consider the greatest violinist of all time. Also the property's owner, Heifetz brought accomplished musicians to perform intimate concerts in his "Music Barn."

Heifetz, who died in 1987, long ago moved on from the Redding home. Music would no longer be heard in the barn. In fact, it would be encased in a pentagon-shaped house, hiding away its former glory.

But new owners would come to the property, owners who knew something of its history and what once existed there. The owner's grandmother was Emily Gresser, also a talented violinist and one of the musicians who had performed in the Music Barn so many years ago. As music aficionados, the homeowners sought to reclaim a piece of the past.

Austin Patterson Disston Architects, of Southport, was charged with the task of resurrecting the Music Barn. After tearing away nearly 3,000 square feet of the exterior structure, the barn finally saw the light of day. Seeking to preserve as many original elements as possible, the architects kept all pine beams and walls, while also adding protective insulation. Offering a historical look as well as a shield against the elements, the exterior now features siding of antique native weathered board and batten pine.

The careful restoration of the 1,530-square-foot barn was



enough to earn the Alice Washburn Award for renovations. "The jury appreciated the fact that the project was taken back to its footprint," jurors said. "Its new program is in keeping with the historic use of the building. There is a very strong, consistent design element between the inside and outside."

With a concert-size Steinway piano and music lovers in residence, the Music Barn is once again living up to its name.



NEW ENGLAND SPINE + DISC

391 Boston Post Road Orange, CT, 06477

203-799-3472

NEWS8 wtnh.com ...As Seen On TV... | Better CONNECTICUT | iHeart RADIO | Schedule Now!

NEW TECHNOLOGY FOR REVERSING HERNIATED AND BULGING DISCS WITHOUT DANGEROUS AND DESTRUCTIVE EPIDURAL INJECTIONS, MEDICATIONS AND SURGERY!

newenglandspineanddisc.com

391 Boston Post Rd.
Orange, CT 06477 • 203-799-3472

INTRODUCING Dr. Richard Carpenos, DC

Are you in pain? Have you tried everything to alleviate your pain without success? Are you contemplating surgery? Tried injections? Had surgery and are still in pain? In many cases, the operations are necessary for proper health and recovery from an injury. However, we have seen hundreds of patients who received operations they did not need and are still in ridiculous pain. **NE Spine & Disc Healing Protocol** is both high-tech and non-force, and most important, proven to be a safe and effective alternative to surgery. You will see we have the best therapeutic modality for advanced pain relief and expedited healing times! Our **LiteCure® Laser** delivers soothing, deep, penetrating, photonic energy to bring about profound physare blocked and the damaged tissues begin the physiological process of repair 3-5 times faster than normal. This all occurs as the essential healing factors are brought in and the non-essential wastes are removed, with increased circulation at the site of injury. These therapeutic enhancements of the cellular chemistry are triggered by our **LiteCure® Laser,** making it a truly profound healing modality and experience!

CALL NOW!
1-800-PAIN-FREE
203-799-DISC (3472)

2 Free Visits*

Surgeon has PERSONAL Experience!

Dr. Robert Morrow, a well-known, trusted orthopedic surgeon who had completed over 15,000 surgeries, said "I was suffering from shoulder pain for 6 months straight with no relief. I heard about laser treatment and after seeing and hearing many of my patient's stories, I did more research on the topic and found that the doctors and staff now using these **LiteCure® Lasers** people who think that surgery is their only option. I went to get treated and was amazed that it took away all of my pain. After 6 months of misery, I was relieved and I am now **Pain Free!** I know that orthopedic surgeons don't always fully understand the available alternatives to surgery and, as a result, many patients are sent through long, painful and costly procedures. There are many of you who have been through the process of using prescription medications and injections… with little or no relief. Physicians who recommend drugs are limited by their options, for treatment, so they continue to prescribe medications. I have found that this NE Spine and Disc Healing Protocol very effective at treating patients that have not responded to other procedures, even those who have already tried surgery. I concluded, to give patients the best possible care, there needs to be referrals provided to chronic pain patients so they can receive these unique therapies."

*To everyone whose condition warrants this treatment.
**While these results are typical individual results may vary.

ADVANCED TOOLS for diagnosing and providing the best pain relief possible!

Patients cannot get a more complete exam for this treatment than that provided at **NE Spine and Disc** We are tooled with advanced diagnostic and care protocols, for the use of spinal decompression and deep tissue laser technologies that are the most advanced pain-relieving options in the market. We are tooled to provide you care that is breaking through the barriers of traditional medical and chiropractic. Don't undergo painful, costly, needless surgery that often can be avoided.

TESTIMONIALS of SMALL MIRACLES

Adele, Age 75 "For many years, I have suffered from lower back pain and pain radiating down both of my legs to my feet from an accident. Every time I exercised or moved just the wrong way I'd have pain that would last for a long time. I couldn't even roll out of bed without extreme pain. After the third visit all of my pain was gone. It was my own little miracle. I was very impressed by the care but also by the fact that the doctors were knowledgeable and very personable. The staff was friendly and helpful and I would recommend their treatment to everyone with neck or back pain."

Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy".**

Leading Ladies

Carole Schweid and Melody Meitrott Libonati never knew each other, but have lived parallel lives. Both grew up determined to become stage actresses and did, starring in legendary Broadway shows in the 1970s. Both married and moved to Connecticut to raise their families, then each founded and nurtured what are now thriving theater companies in Westport and New Canaan. And now they've finally met.

STORY BY MICHAEL CATAREVAS
PHOTOS BY MICHAEL CUMMO

Former Broadway performers Carole Schweid, left, of Westport, and Melody Libonati, of New Canaan, on the stage of the Performing Arts Conservatory of New Canaan. After coming to Connecticut to start families, Schweid started Play With Your Food, which are one-act plays presented with lunch, and Libonati founded Summer Theatre of New Canaan, which produces one major Broadway-quality show each summer.

Some 40 years ago, at the Shubert Theatre on Manhattan's W. 44th Street, Carole Schweid was a featured actress playing the spunky Diana Morales in the smash Broadway hit *A Chorus Line*.

At the same time, one block over at the Royale Theatre, Melody Meitrott (Libonati) was charming audiences as the fresh-faced Sandy Dumbrowski in the long-running musical *Grease*.

The two 20-somethings, from New Jersey and upstate New York, respectively, sang key songs solo, the pinnacle of show-biz success, living the big-stage dreams they'd always imagined.

Grease was closing in on a record 3,388 performances, making it Broadway's longest-running show ever. *A Chorus Line* was still in its infancy, but would overtake *Grease*, eventually totaling 6,137 performances.

The two women couldn't know it back then, as they sang and danced eight shows a week, but they would spend the majority of their lives achieving even more significant personal and professional success, all in the Nutmeg State.

Fast-forwarding from those Great White Way glories to 2018 finds Schweid leading Play With Your Food, a Westport-based theatrical company she co-founded 14 years ago, while Libonati does likewise with Summer Theatre of New Canaan, which she started just about the same time.

Both raised families in Connecticut, where they've lived for 30-plus years, with each of their two adult children immersed full time in the arts [see "Following Mom" sidebar]. Schweid recently had a book published on creating staged readings, with Libonati founding and continuing to run her Performing Arts Conservatory of New Canaan, teaching young people how to sing, dance, act and believe in themselves.

Leading ladies, indeed…

Beginnings

Growing up in Maplewood, New Jersey (Schweid), and Corning, New York (Libonati), singing and dancing were regular aspects of family life.

"My mother was a singer who performed at hotels and special events, and sang a lot at home," says Libonati, 65. "She loved musical theater, so all the records in the house were of those. I started singing when I was 4, and sang Sunday school songs on the radio by myself at that age. In fourth grade I was in a play, had the lead and decided that's what I wanted to do forever."

She would follow her brother Gary to nearby Ithaca College and its acting program. She met Ed Libonati there; they would eventually marry. Gary and Melody went to New York to act around 1976, and would play Jack and Jill on Broadway in *Babes in Toyland*. Not long after, Libonati landed *Grease*.

Schweid, 71, had a more meandering journey. Her life from early on was always about dance.

"I can't remember ever not dancing," she says. "I was born to it. I have a theory that if you're in the arts you get one thing that's a gift, and dancing was mine. My mom liked to dance, and we would dance in the kitchen."

Schweid attended Boston University for two years, then transferred to the Juilliard School's dance department.

"I studied modern dance and ballet there," she recalls. "You learn technique or you die; how to get out of your feet, how to lift."

Singing lessons, acting lessons, summer stock shows and other plays followed, as Schweid began her professional career.

"I was doing off-Broadway shows, one after another. I was a gypsy," she says. "I went to an audition for *Minnie's Boys*, a 1970 Broadway musical about the Marx brothers, at the Imperial Theatre, and won a job in the chorus. At the end of the show we would all walk toward the audience. The Imperial was where I had seen my first Broadway show, and was on its stage the first time I auditioned for a summer stock play. On opening night all of a sudden it hit me that I'm on that same stage, for real. I started to cry, and cried through the finale, the curtain call and the next 20 minutes in the dressing room. That was my first professional Broadway experience."

Minnie's Boys was not a hit, and Schweid spent the next few years perfecting her craft, performing in shows all over before her big break would come. She was doing *Fiddler on the Roof* at a dinner theater in New Jersey. In the chorus was a friend, Nick Dante, who was working after-hours with Michael Bennett on a musical idea about dancers.



Stars of the show: Melody Libonati, right, in front of framed pictures of plays produced at Summer Theatre of New Canaan. Carole Schweid, below, shows the original hat she wore in the famous finale of *A Chorus Line* in the 1970s.



Right place, right time

Schweid treasures her past and accepts her present good naturedly, meaning she has ceased protesting consistently being introduced thusly: "This is Carole Schweid. She was in the original *A Chorus Line*."

"It's history, it's theater lore, and I was there," she says. "I was in the room where it happened, to quote *Hamilton*. Sometimes strangers hug me when they find out. I'm not kidding. Because it affected a lot of people's lives."

It affected Schweid's life too, in every way. Before ascending to the plum role of Morales, who sings *What I Did for Love*, the play's emotional climax, Schweid personified what the story was about — dancers scrambling to land jobs in a play's chorus.

She'd been recommended by Dante to Bennett, *A Chorus Line's* director and co-choreographer, who in 1974 was workshopping the production.

"Two performers had left, and I'd auditioned for Michael for another show about a year before," she says. "I went in and danced for him for like 40 seconds and got the job."

The job was being in the chorus of *A Chorus Line*, and understudying several roles.

"There were nine of us who covered all the parts, who got cut [in the opening number]," she says. "We had a little booth and would sing in the wings. They always need more voices [for group songs]. And I went on for people sometimes."

There was no question *A Chorus Line* would be a hit, because its pre-Broadway run downtown sold out and word spread. Opening night at Broadway's Shubert Theatre, July 25, 1975, was a frenzy of excitement for Schweid and her friend, Marvin Hamlisch, who composed the music and would become a giant in the industry.

"He had been the rehearsal pianist for *Minnie's Boys*," she says. "He was so great. Opening night he calmed us all down before the show by playing the *Chorus Line* songs as if they were written by different composers. Years later at his funeral in New York, Bill Clinton was the first speaker, and he said that Marvin used to do that for visiting dignitaries at the White House. He was such an ambassador for bringing people together. Brilliant, and funny."

After a solid but unspectacular start to her career, Schweid suddenly was an original cast member of one of the biggest hits in Broadway history. It was both exhilarating and pressurized. After a year or so there would be a second production in Los Angeles. Many of the Broadway cast originals, including Priscilla Lopez, who played Morales, left for the West Coast. Replacements were needed.

"I didn't want to go to L.A. and sit in the booth there because I was already sitting in the booth in New York," Schweid says. "Michael had hired someone else to replace Lopez. I was in his office and he said, 'I'm not letting you play Morales because you're not Puerto Rican, yada yada.'"

Another actress took over the part,



but started missing shows and was fired. Schweid was tapped, suddenly front and center for every performance.

"Looking back, it was wonderful and it was horrible, but I wouldn't have missed it, of course," she says. "When you take over a part, you have to do it like the person you replaced. They want you to be that person. So I became the Jewish Puerto Rican.

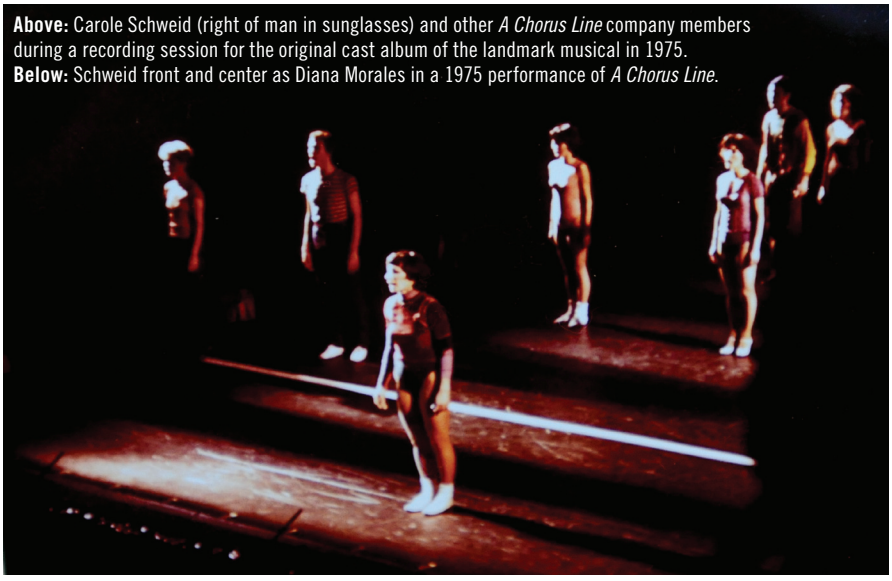
"I was under a lot of stress. I didn't talk on the phone because I was afraid of losing my voice. The songs I sang were out of my range and I was shouting. I needed them lowered half a tone, but didn't have the confidence to ask.

"It was great to sing *What I Did for Love*, but four hours later I would wake up in the middle of the night going 'ahh-AHH' to see if I could hit the note. Then not talking all day because I was afraid of not hitting the note."

Schweid performed Morales for close to a year, validating the toughness and resolve she'd developed early on. Ironically, her steely determination to make every curtain cost her a role in the film *Annie Hall*, which would win the Oscar for best picture in 1978.

"I was cast for a scene that was going to shoot in Brighton Beach, but they could not guarantee I'd get to the Shubert by 7:30, so I passed," she says. "I didn't realize that a movie was forever. It was a real missed opportunity."

Bennett eventually decided to return the role of Morales to a Hispanic actress. "They said I could go back and cover all the parts, but I declined," Schweid says.



Above: Carole Schweid (right of man in sunglasses) and other *A Chorus Line* company members during a recording session for the original cast album of the landmark musical in 1975.
Below: Schweid front and center as Diana Morales in a 1975 performance of *A Chorus Line*.

She did manage one everlasting achievement — singing on the original *A Chorus Line* cast recording. "On some songs everybody is singing, and I'm one of the everybodies," she says. "The royalties are not nearly enough, but I'm in one of the pictures in the CD, so that's pretty nice."

Grease was the word

Libonati's memories of being a "Greaser," as cast members called themselves, are purely joyful. There was no make-or-break pressure because the show had been running for several years before she joined the cast. Like Schweid, she would start as an extra and earn her way to front and center stage.

"I went to an open [casting] call with hundreds of people," she remembers, as new performers were needed to replace ones who left. "I was hired and went on the road first, on the national tour, understudying for everybody."

Having to learn all the songs, dance moves and dialogue for multiple roles proved pivotal decades later when Libonati founded Summer Theatre of New Canaan.

"It started me on a more long-term, overall understanding of how things worked," she says. "For directing, when you have to know everything; it got me interested in not just myself and what I'm

Poster Perfect

BEAMING AND WEARING A POODLE SKIRT, MELODY LIBONATI IS FOREVER YOUNG IN ONE OF NEW YORK'S MOST ICONIC ADVERTISEMENTS

Upon entering the Performing Arts Conservatory in New Canaan, there mounted on the wall, faded but still projecting theatrical energy, is a singular sensation epitomizing the star-power of Broadway.

It is a 1977 poster, shot in a New York City subway car. It showcases, among others, the costumed and smiling Stephanie Mills, Carol Channing, Martin Balsam, Eartha Kitt, Marty Markham and, in the middle, Melody Meitrott Libonati, as the wholesome Sandy from *Grease*.

Its tagline, THE ONLY SURE WAY TO MAKE IT TO BROADWAY, encouraged theater-goers to use the subway. It became an iconic image, but its production was nothing special at the time.

"When you're in a Broadway show you're asked to do a lot of promotional things," Libonati says. "We'd do charitable events during the day, before the show at night. Which is great because it's not just about being in a Broadway show where people come see you perform. You can give back in ways that are very meaningful.

"This was an ad for the MTA [Metropolitan Transportation Authority]. They asked for people in the Broadway shows to come do a photoshoot. We went to the New York Transit Museum in Brooklyn. Who knew it was going to be this fun thing that would become so representative of the era?"

The actors and actresses, including Libonati and her *Grease* co-star, Greg Zadikov, entered the museum's exhibited subway car and were directed who goes where.

"We were all laughing and happy to do it for our shows, to support them," she says. "It was just a fun, interesting project that took a couple of hours. I was in the center and wore a poodle skirt from the 1950s, so they had to make sure the poodle was in front."

It being the graffiti-everywhere '70s, the fresh-faced Libonati was in for a rude awakening.

"I hadn't been in New York that long, and remember going down to the subway and seeing the poster with a mustache drawn on my face and a bubble with awful words coming out of my mouth. That was New York at the time."

Reid Shelton, who was the first Daddy Warbucks in *Annie*, stands grinning between Channing and an actor playing Paul McCartney in *Beatlemania*.

"They should have had Annie in the poster," says Libonati, before quickly reconsidering. "Actually if Annie was there in her little red dress I would have been pushed out of the center!"

| MICHAEL CATAREVAS |



The blonde in the center of the poster wearing a poodle skirt? That's Melody Libonati in character as Sandy from *Grease*.

doing on stage but what others are doing."

Libonati's Broadway *Grease* run almost ended before it began.

"We did the whole East Coast on the national tour, and then it was going out west," she says. "I didn't want to go, so I told them I was leaving. They said if I quit I'd never work the show again. But instead they brought me back to New York to the Broadway show, where I filled in again for a while, and then played [the lead role of] Sandy.

"It was so fun, so fun. We were all kids the same age, everybody having the times of their lives. I played opposite Patrick Swayze, then Adrian Zmed and then [Rowayton native] Treat Williams. We'd all go out to Studio 54 after the shows. It was the start of the whole club thing."

Libonati would play Sandy for more than two years, nailing it show after show.

"One of the best compliments I ever got from a director was that I was consistent," she says. "They want things to be the same, which is hard in an acting situation because you have to be in the moment, where it's really happening for the first time.

"There's magic in a live performance. That's why people do it. It's a sense of something happening right now, that you're involving the audience, and there's this great communication working."

During her Sandy years, Melody and Ed married. One night she arrived at the theater feeling ill.

"The stage manager had had a baby not long before," she says. "I went up to her and said I felt really bad. She asked me if it made me nauseous to brush my teeth. I said, 'Don't even talk about that.' She said, 'You're pregnant.' And I was. That's how I found out. I still went on that night."

Connecticut beckons

With Schweid and Libonati having experienced the bright lights, it was nearing time for something new in their lives, but each would land one more big role first.

For Libonati, it was a recurring part playing a teenager on the soap opera *One Life to Live* in 1978. Soaps ruled daytime television in those days. For most of the year she doubled up.

"I would go to the studio in the morning, the taping was over by late afternoon and I'd do *Grease* at night," she says. "I always had a lot of energy. I was a runner back then. I used to take the script with me and learn my lines while jogging around Central Park."

Schweid stayed on stage for her final triumph.

"The year after *A Chorus Line* I did four off-Broadway shows for ego-mending," she says. "Then I auditioned for the national tour of *Pippin*, which had just ended on Broadway after a five-year run."

Schweid went from working with one legendary director/choreographer, Bennett, to another, Bob Fosse, who would direct the musical *Chicago*, as well as the films *Cabaret* and *All That Jazz*, among others. Fosse was casting the *Pippin* tour.

"He didn't know me; I walked in and auditioned for the part of Fastrada, a leading role, and got it," she says. "I remember him asking me about my family background. They want to get to know you because they're going to spend a lot of time with you and want to make sure you're not crazy. I was a real dancer and very confident. So it was thrilling to get feedback from him. He went back to the original choreography for me because I could do it."

Once the tour ended Schweid returned to New York, renewed a romantic relationship she'd begun before she left and married six months later. Sons Max and Dan arrived in 1984 and 1986. When they were still young the family moved to Westport.

"It was so fun, so fun. We were all kids the same age, everybody having the times of their lives. I played opposite Patrick Swayze, then Adrian Zmed and then [Rowayton native] Treat Williams. We'd all go out to Studio 54 after the shows. It was the start of the whole club thing."

— MELODY LIBONATI, ON HER BROADWAY RUN IN *GREASE*

"I liked that the town had a history of supporting theater and writers," she says. "I also liked that Paul Newman lived there! I had no idea how gorgeous Connecticut was. Such open spaces. I love to go to the small art museums all over the state. Plus the food is good, and that always counts."

The Libonatis had a daughter, Allegra, and a son, Christian, in Manhattan, also in the 1980s, and likewise decided Connecticut was the right place to raise them.

"We researched a 50-mile radius around New York City because Ed still worked there," Libonati says. "Neither of us had ever been to Connecticut. We didn't even know where it was. We wanted a sense of community, a place we could be a part of. I wanted my children to be my primary goal and focus. When we found New Canaan the search was over. We wanted a healthy, natural lifestyle, with clean air, trees, grass and a backyard. We've been here 33 years so I guess we love it."

Back to work

As their children grew, Schweid and Libonati yearned to perform again, but not full time. So both wrote one-woman shows.

"I had my own nightclub act, *Unchained Melody*, with a nine-piece band and two back-up singers, that I performed at clubs in New York," Libonati says. "But I also did it for the New Canaan Nature Center, our church and at local schools for their benefits. It was all about my life."

Schweid's show took a different approach, focusing on renowned choreographer and author Agnes de Mille.

"She'd choreographed *Oklahoma!* and wrote these great books," Schweid says. "I adapted stories from them and got her son's permission to perform them on stage. I created this piece, *Agnes*, and did it for six years, at every women's club, every library. I did it at the Smithsonian, and on the Quick Center stage at Fairfield University. It was one of the ways I kept myself sane, by writing and creating something."

Once Schweid and Libonati's children left for college in 2003-04, both were ready for something new. Their histories proved they did not think small, and what followed backed it up.

Libonati started the Performing Arts Conservatory of New Canaan.

"I'd earned a teaching degree in college, strictly as a back-up plan," she says. When the Libonatis first moved to New Canaan she developed the performing arts program at a private high school in nearby Stamford, where from 1991-2004 she directed plays and musicals, and taught musical theater, acting, dance, speech, and singing to hundreds of high school and middle school students.

The Conservatory was immediately successful from its 2004 beginning. Libonati says its goal is to awaken, nurture and grow each student's creative abilities in the performing arts by offering professional training, workshops and performance opportunities.

"Our slogan is 'Performance skills for life,'" she says.

The same year she started the Conservatory she also founded Summer Theatre of New Canaan.

"There had been a summer theater in town but it was gone," she recalls. "I brought together community leaders and asked if the town needed a new one. They said yes. It's a nonprofit so I had to familiarize myself with fundraising, and establish a board of directors."

Each season it presents one Broadway-caliber musical, with professional performers, along with other plays, mostly for children. The shows, actors and creative teams have continually been nominated for and won Connecticut Critics Circle honors.

"We also have an educational program

Following Mom

TAKING AFTER THEIR MOTHERS, MELODY AND CAROLE'S CHILDREN ARE DEVOTED TO THE ARTS

When your mother is a well-known singer, dancer and actress, as well as writer, director and more, there's a good chance you'll become involved in one or more of those fields.

That has certainly been the case for Melody Meitrott Libonati's children, Allegra and Christian, and Carole Schweid's sons, Max and Dan Lance.

The Libonati kids actually performed with their mom from early on.

"I was the spokeswoman for Waldbaum's supermarkets for nine years, and would push Allegra in the cart as I was shopping and talking about the specials," Melody says. "Friends and family would see her grow through the TV commercials."

Melody and her children were also in plays together.

"We did *The Wizard of Oz* and *Peter Pan* when they were about 12 and 7," she recalls. "They loved it, the people and the atmosphere. They got a lot of theater experience and background. It's almost ingrained, and you're born into it in a way."







All in the family: Melody's children, Allegra and Christian (above), and Carole's sons, Max (far left) and Dan, have all pursued artistic careers.

Christian, now 33, is the managing director and co-founder of Chicago's nonprofit Filament Theatre, which creates immersive and site-specific works for young people. He also has a performance company, Bros Do Prose, that writes and tours "physically electric" plays for young audiences.

Allegra, 38, pioneered and has led the family theater program at the American Repertory Theatre at Harvard University for the last six years. She is directing the 2018 Summer Theatre of New Canaan's production of *Kiss Me Kate*.

Brother and sister have warm childhood memories.

"Growing up with mom as an actress meant we were always the entertainment at family functions," Christian says. "We must have changed the lyrics to 'Hello Muddah, Hello Fadduh' at least 15 times to suit the jokes for different relatives.

"On the serious side, I saw how inspirational my mom was to her music/theater students. She wasn't just teaching them how to sing or act, but also to believe in themselves."

Allegra's remembrances go way back.

"I was on the set of *One Life to Live* with her at age 3, telling everyone what to do," she says. "I thought it was normal to be surrounded by cameras and lights and costumes. It was all so exciting.

"My mom taught me to trust my imagination and the deep communal value of bringing people together to make a piece of theater, and the skill set to be a leader who listens and communicates."

The Lance boys did not work with Carole, but Max recalls what it was like living with a performer.

"It meant there was singing in the house at all times," he says. "When I was a kid, I thought it was nice. When I was in high school, I was trying to sleep. And now I find there needs to be music on in my apartment at all times."

Max, 33, and his wife, Jen Bailey, won a Nicholl Fellowship in screenwriting last October. Administered by the Academy of Motion Picture Arts & Sciences, which awards the Oscars, it included a $35,000 cash prize. The couple writes scripts, hoping one gets picked up and produced.

Dan Lance, 31, is a painter living in Brooklyn. Previously he was a producer at NBC and part of the team that won two Emmys for the TV show *Open House*.

"I get up and paint, and approach it like work," he says. "I get it critiqued and I improve. My mom always made it absolutely clear that the arts matter. She always encouraged us to pursue them, and not in a 'That's great, honey' kind of way."

Max Lance put into words what all the children of Carole and Melody would likely agree they gained from their mothers.

"She taught me that pursuing a career in the arts requires the disciplined approach of a full-time job," he says. "She spent her early days auditioning and rehearsing, which taught me that you can't wait for inspiration to strike, you have to sit down and work, whether you're inspired or not."

| MICHAEL CATAREVAS |



Perfect roles: Though they'd never met before the day of this photo, Melody Libonati, left, and Carole Schweid were right at home with each other talking about their careers and lives.

with Summer Theatre," Libonati says, "a junior company, high school training and intern program, and our special needs DramaRamas. That's what I'm really proud of, not just that we've won awards."

Schweid's 2003 launching of Play With Your Food, with co-founder Nancy Diamond, was a bit more happenstance. The clever title refers to watching staged one-act readings with professional actors following an upscale, restaurant-sourced buffet lunch. It's the mid-day version of dinner theater.

"I was in a Westport arts committee meeting with Nancy and we started talking," Schweid says. "We said let's try something with one-act plays, staged readings [holding scripts], and food, put them together and see what happens."

Schweid had always enjoyed reading short plays, so she chose the ones to produce as artistic director. Three one-acts of 10 to 20 minutes each comprise a show. Diamond handled working with eateries, the public relations and ticket sales.

What started as a few dates in Westport has grown to include Fairfield, Greenwich and other towns, from January through April.

"We keep it short, from noon to 1:30," Schweid says. "Then people go back to their day, having had a fulfilling experience."

As an expert in producing one-acts, Schweid wrote a book about it, and last year *Staged Reading Magic* was published. It draws upon her experience and expertise to provide an instructional guide. It explains how to transform simple script readings into theatrical showcases, for little cost.

"Staged readings are like opening nights with a script in your hand," she says. "They should have all the excitement and vitality of a full performance, but with the spontaneity of a good rehearsal. There is a sense of uncertainty in the air because no one knows what's going to happen."

Together … finally

The first meeting of Schweid and Libonati, two people expert at figuring things out quickly in auditions, couldn't have been scripted better. The ladies were aware they would co-star in this story, but the photo shoot one Sunday morning at the Performing Arts Conservatory in New Canaan was their first face-to-face meeting.

Even with people listening in and their being photographed, the women clicked from hello, totally at ease while trading career stories and sharing details of their lives with each other.

Schweid: "Did you ever work with [choreographer] Pat Birch?"

Libonati: "Of course! She was amazing. She did *Grease,* and is still around."

Schweid: "She played Anybodys in *West Side Story.* Not the original role. That was whatsername … Lee Theodore! She used to come to ballet class, put a cup of coffee next to the bar, a cigarette in the ashtray and plié."

Libonati: "And all the piano players had their ashtrays next to the pianos. They would play hanging over toward them."

Schweid: "I can't believe I never met and talked to you."

Libonati: "I know! I heard about your theater group but have never been. I will come now."

On it went. Libonati then summed up their lives.

"Carole and I never thought we would be running theater companies," she says. "And the fact that we are female never hindered or stopped our thoughts and plans. It is wonderful to see that we have become leaders in the arts. And I find it very special that we are able to lead communities in a cultural experience."

Life really does sometimes imitate art. For these two women, reflecting on all their singing and dancing, the kids raised, the teaching, the plays directed, the businesses run, the book written, the auditioning highs and lows and so much more … to slightly tweak *A Chorus Line*'s most compelling song lyric, they won't forget, can't regret what they did for love.

SCAP CHRYSLER • JEEP • DODGE • RAM

CONNECTICUT'S WRANGLER HEADQUARTERS



CHRYSLER DODGE Jeep RAM

5Year/60,000MILE
POWERTRAIN WARRANTY

Conveniently located 2.5 miles off exit 44,
Merritt Parkway, Rte. 58 South

---

430 Tunxis Hill Road | Fairfield, CT

203-384-0005 EXT: 3102 Rick Hecker



Copyright © 2018 Wakefern Food Corp. All Rights Reserved.

It's Time for Ice Cream





One of the great joys of summer is digging into an overflowing cone or cup from your favorite ice cream shop. You'll be grinning ear to ear when you check out our picks for Connecticut's best ice cream institutions, including farms, traditional parlors, and spots that take it to the extreme.

Sweet!

By Erik Ofgang, Albie Yuravich & Mike Wollschlager

Farm Fresh

Ferris Acres Creamery
Newtown

Located on a working dairy farm, Ferris Acres is not only one of Connecticut's best ice cream spots, it is also one of its most beautiful. Visitors can enjoy dozens of flavors, including Route 302 Chocolate Moo (chocolate ice cream with fudge swirls and dark chocolate chunks) and Paradise Found (coconut ice cream mixed with fudge swirls and almonds), while taking in a scenic farm vista complete with grazing cows. Sweet and creamy, Ferris Acres' ice cream lives up to its famous reputation, and it provides one of the best out-for-ice-cream experiences in the state.
203-426-8803, ferrisacrescreamery.com

UConn Dairy Bar
Storrs

Forget the women's and men's basketball teams — when we think about UConn we think about the rich flavors of UConn's legendary campus ice cream shop and dairy bar. Opened in 1953 to sell dairy products, the creamery still makes ice cream according to its original recipe. Flavors include banana chocolate chip, black raspberry, blueberry cheesecake, salted caramel crunch, and toasted almond amaretto vanilla. There are also ice cream cookie sandwiches and ice cream pies. Beyond sweets, you can enjoy a variety of store-made cheeses and farm-fresh eggs.
860-486-1021, dining.uconn.edu/uconn-dairy-bar

Salem Valley Farms Ice Cream
Salem

Though not technically on a farm, the "farm" in the name of this beloved Connecticut ice cream shop feels fully appropriate, as this roadside, order-at-the-window ice cream stand is surrounded by farmland. There are dozens of flavors ranging from all the standards to originals such as cappuccino fudge crunch (coffee ice cream with cinnamon flavor, fudge swirl, and chocolate lace candy) and Heavenly Hash (chocolate ice cream with marshmallow swirl, chocolate chips, almonds and walnuts). We opted for a less adventurous bowl of chocolate and vanilla ice cream, but were not disappointed in the least.
860-859-2980, salemvalleyfarmsicecream.com

Farmer's Cow Calfé & Creamery
Mansfield

You can find Farmer's Cow milks and ice creams at your local supermarkets. But it doesn't compare to the selection at the "calfé" near the crossing of routes 6 and 195. The 20-plus rotating flavors include calfé-only favorites including Farmland Crunch (their own Hay! Hay! Hay! vanilla ice cream with butter crunch pieces, caramel, chocolate chips and almonds) and Cottage Garden Raspberry Jasmine. For an old-time dessert creation, try a root beer float or any of the 15 flavors from nearby Hosmer Mountain Soda. And don't forget about the unique milk bar with 30 different milk flavors, all of which can be blended into a one-of-a-kind milkshake.
860-450-8408, thefarmerscowcalfe.com

Arethusa Farm
Bantam and New Haven

With a Bantam dairy plant that has perfected the art of working its fresh milk and cream from its just-around-the-corner cows into "ice cream like it used to be," Arethusa is focused on simple goodness rather than crazy creations or a multitude of flavors. Tried-and-true vanilla, chocolate, strawberry and coffee are always hot sellers, while seasonal flavors such as maple walnut and peach are eagerly awaited. Fourteen flavors are about the most you'll find at any given time. Our favorite combination? Try a scoop of mint chip and sweet cream with chocolate chips.
Bantam: 860-361-6600, New Haven: 203-390-5114, arethusafarm.com

Buttonwood Farm Ice Cream
Griswold

Just about any time from March through October, when Buttonwood Farm is open and serving its homemade, small-batch ice cream, is a great time to visit. But July may be the best time of all. That's when the farm's 14 acres are alive with sunflowers, which are used for the annual "Sunflowers for Wishes" sale July 21-29 to benefit the Make-A-Wish Foundation of Connecticut. With some 60 ice cream flavors, Buttonwood has something for everyone. Coffee Mocha Crunch (coffee ice cream with a mocha swirl and cappuccino candies) has been a classic for decades, while Shark Bite (white chocolate with a red raspberry swirl and raspberry-filled chocolates) is a new kid on the block. New flavors this summer include lavender honey and lemon blueberry.
860-376-4081, buttonwoodfarmicecream.com



Farmer's Cow Calfé & Creamery in Mansfield carries a rotating menu of more than 20 flavors of ice cream, plus a large number of flavored sodas and milkshakes.

Previous page: Arethusa Farm *(top)* in Bantam and New Haven focuses on quality classics; Sweet Claude's in Cheshire offers more experimental options, such as this brownie recipe.

Wells Hollow Creamery
Shelton

Once you turn off busy Bridgeport Avenue you'll find yourself immediately in the country with cows, goats, lambs and, since 2007, delicious ice cream. It's a place you go to sit and enjoy — not grab and go. The barns were constructed in the mid-19th century when Henry Wells returned from the California Gold Rush. Now owned by the fifth generation of Wells, the creamery boasts about 50 flavors from the seasonal (apple pie, pumpkin) to the stately (Maine Black Bear, Tennessee Toffee, Vermont Maple Walnut). Classic desserts are also clearly an inspiration (banana pudding, Key lime pie, strawberry cheesecake).
203-926-0101, wellshollowcreamery.com

Collins Creamery
Enfield

Compost, mud and cow chips are not normally the main attractions when visiting a farm. But at Collins Creamery, they are definitely some of the highlights. Each is one of Collins' more than 20 flavors — Collins Compost is brownie batter ice cream with crumbled Oreos, Collins Mud is peanut butter ice cream with Oreo bits, and Cow Chip is chocolate ice cream with chocolate and white chocolate chips. Simply can't decide between one, two or even three flavors? Then get four scoops as part of the sampler dish! With open fields, picnic tables and grazing Holstein cows, it's a perfect spot to sit back and do some serious grazing of your own.
860-749-8663, thecollinscreamery.com

We-Li-Kit Farm
Pomfret

This farm takes its dairy cows very seriously. So seriously, in fact, that some of its most sought-after ice cream flavors are named after their breeds — Jersey Jolt (vanilla ice cream with espresso and cappuccino chips with a caramel swirl); Guernsey Cookie (coffee ice cream with Oreos); Holstein (chocolate ice cream with white chips and almonds); and Ayrshire Chip (strawberry with chocolate chips). These are just some of We-Li-Kit's more than two dozen flavors, all of which are best enjoyed while visiting with the friendly farm creatures, including cows (of course), goats and donkeys.
860-974-1095, welikit.com

Robb's Farm
South Glastonbury

Robb's Farm has been a family-run farm since 1905, with the fourth and fifth generations running things today. Robb's started selling ice cream in 2001, but began making their own in 2005. They have more than 30 flavors to choose from including farm-inspired treats such as Goat Tracks (when moose tracks wander onto farmland), Dirty Barn Shoes (chocolate with fudge and crushed cookies), Udderly Ridiculous (vanilla with fudge and thin mint cookies), and Llama Delight (chocolate with mini peanut butter cups, ground peanut butter cups and peanut butter swirl). There are also pre-packed quarts to go.
860-657-8235, robbsfarm.com



PHOTO: MIKE WOLLSCHLAGER

Rich Farm Ice Cream
Oxford and Brookfield

Good news for ice cream lovers: Rich Farm, one of Connecticut's most famous creameries, is now offering franchise opportunities. Two years ago its first franchise opened in Placentia, California, and in late May a Brookfield location opened. The original farm dairy spot in Oxford is still owned by Dave and Dawn Rich, who first opened it in 1994. The freshly made ice cream at the original farm is creamy and flavorful with more than 20 everyday flavors, plus a selection of three to four rotating specials. And the farm setting, complete with silos and rolling fields, is perfect for a family ice cream outing.
Oxford: 203-881-1040, Brookfield: 475-289-2316, richfarmicecream.com



PHOTO: ©JEFF KAUFMAN

Top: Wells Hollow Creamery offers seasonal and dessert-inspired ice cream flavors.

Right: Popular flavors at Rich Farm Ice Cream include, from top, Cookie Monster, vanilla, strawberry, mint chocolate chip and chocolate.

Cream of the Shops

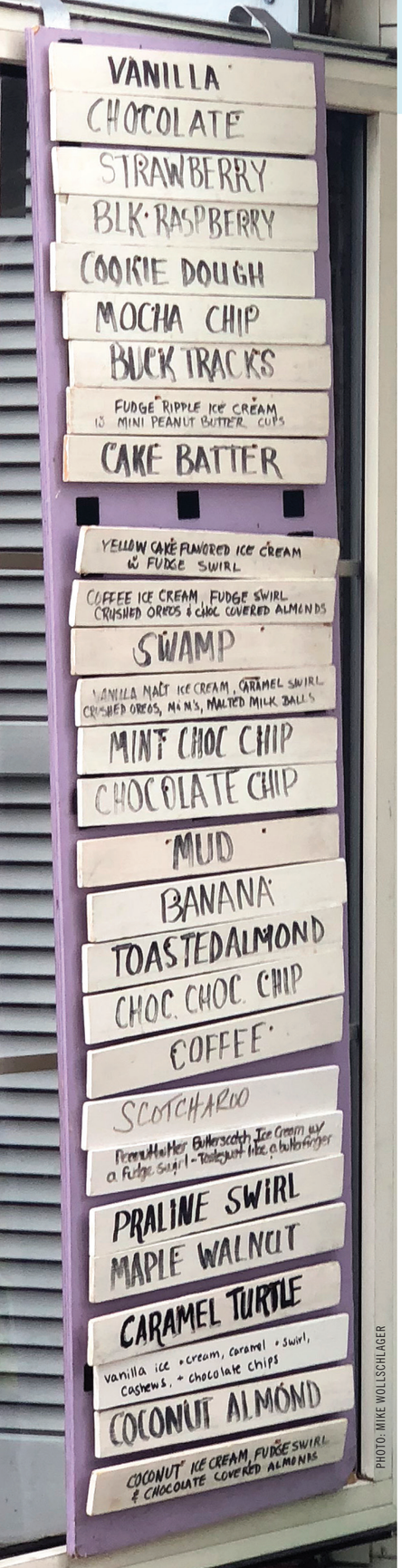


PHOTO: MIKE WOLLSCHLAGER

Il Bacio Ice Cream
Danbury

No conversation about Connecticut's best ice cream is complete without mention of Il Bacio. Located in a small Danbury strip mall, the ice cream is silky and super creamy with a wide variety of standout flavors. Owners Tony and Gina Nascimento have been making ice cream for about 30 years and they're great at it. There are rotating flavors, but chocolate is always a strength, as is Cookie Monster, cookie dough, coffee and anything banana flavored.
203-794-1184

Dr. Mike's Ice Cream
Bethel

We still remember ordering two scoops atop a cone on our first visit. "Are you sure you want that much?" the server asked. "Our scoops are bigger than normal." You can say that again. Each giant "scoop" here is at least the equivalent of two normal scoops, and it's not just quantity but quality served at this Bethel shop. There are only eight or so flavors offered daily, and the ice cream is constantly made fresh and replenished. The result is a creamy, velvet-like treat that, despite the large portions, leaves you wanting more.
203-792-4388

Gelatissimo Artisan Gelato
New Canaan

Gelato, or Italian-style ice cream, is creamier, silkier and more dense than American-style. It's made with less butterfat and served at a slightly warmer temperature. There's no better place we know of to experience this creamy ice cream than at this New Canaan gelato hot spot. With dozens of flavors offered daily, and dozens more rotating in and out, Gelatissimo offers plenty of variety. There are standard flavors such as pistachio and mint chocolate chip, as well as more unusual ones including lavender, watermelon and even gelato made with real cheese — believe us, it is much, much better than it sounds!
203-966-5000, gelatissimoartisangelato.com

Less than half the flavors available at Scoopy Doo's in Milford hang from one of the two ordering windows.

Mystic Drawbridge Ice Cream
Mystic

There may not be a nicer downtown in Connecticut — or New England, for that matter — to walk than Mystic. Make sure one of your stops along the way is this riverside institution, with "Drawbridge Originals" such as Mystic Mud (dark chocolate ice cream with chocolate fudge swirl, chocolate brownie pieces, dark chocolate chunks and broken candy pieces) and Seaport Salty Swirl (caramel ice cream with salted peanuts, chocolate-covered pretzels with caramel and peanut butter swirls). Featuring an updated and expanded interior, as well as a new vegan flavor each month, Mystic Drawbridge is a perfect place to grab a frozen treat and sit outside in the shadow of the bascule bridge from which the shop gets its name.
860-572-7978, mysticdrawbridgeicecream.com

Sweet Claude's
Cheshire

For 30 years this New Haven County landmark has been making its ice cream in house, as well as its famous hot fudge, a secret family recipe that has been passed down four generations. As with many of the ice cream locations on our list, Sweet Claude's is a believer in using local ingredients whenever possible. That includes milk and cream from local dairies, and locally grown peaches for its peach ice cream, an in-demand item in the sultry summer days. The kids (and many adults) are sure to love the unique Smurf ice cream, made of blue raspberry with marshmallows. For those avoiding dairy, Sweet Claude's has several flavors of tofutti, a soy-based vegan frozen treat. Tofutti flavors rotate often; in early June the offerings were coffee-chip crunch, cookie, chocolate and strawberry.
203-272-4237, sweetclaudes.com

Shady Glen Dairy Stores
Manchester

The cheeseburgers, with their sprawling heights of gooey and crunchy cheese, put this place on the map. But you'd be committing a grave injustice if you didn't save room for the house-made ice cream and shakes. With both traditional flavors and some more adventurous ones, there's something for everyone at this charming throwback eatery. (And we mean throwback, as Shady Glen has a '50s-diner feel and no online presence to speak of.) For something a bit out of the ordinary, try a hot fudge sundae with one scoop of pistachio ice cream and one of chocolate peanut butter.
860-643-0511


PHOTO: MAGGIE ADAMS

The scenery is almost as much of an attraction as the ice cream at Mystic Drawbridge.



PHOTO: PETER HVIZDAK

Ashley's Ice Cream's five shoreline locations consistently get top honors from connoisseurs of frozen treats.

Scoopy Doo's Ice Cream
Milford

A foodie rule of thumb is: the longer the line, the better the product. But when an establishment goes through the trouble of hanging a large sign that reads "It's worth the wait!" that's also a very good sign (no pun intended). Opened in 1999 at the Lisman Landing Marina right near downtown, Scoopy Doo's serves Buck's Ice Cream, which is also headquartered in Milford. There are more than 80 flavors to choose from — the signatures include Swamp (vanilla with caramel, crushed Oreos, chocolate chips, M&Ms, malted milk balls), Mud (coffee with fudge, crushed Oreos, chocolate-covered almonds), and Doo Drops (black raspberry with fudge swirl and chocolate chips).
203-882-8009, scoopydooice.com

HK Dairy Barn
Higganum

One of the new players on the Connecticut ice cream scene, HK Dairy Barn on Route 81 has been serving up quality ice cream at very reasonable prices since 2015. A mural is painted on the building with cows standing in a field with scoops of vanilla ice cream serving as puffy white clouds. Fundraising and being a part of the community is as important to the Dairy Barn as the ice cream they serve. The toppings are plentiful, servings substantial and they also serve up killer shakes and cakes.
860-554-5048, facebook.com/hkdairybarn

Wentworth's Homemade Ice Cream
Hamden

Wentworth's philosophy is, "We use the best ingredients and pour our heart and soul into what we do. It's not the easy way, it's not the cheap way, but it's the only way!" Four-legged friends are welcome too, as Wentworth's has a K-9 Crunch option and plenty of room for doggy dessert lovers to roam. For humans, Wentworth has about 25 standard flavors with additional "flavors of the moment." Check their website to see the current options. They also offer take-home sizes from a half-pint up to a half-gallon.
203-281-7429, wentworthicecream.com

Mortensen Dairy Ice Cream
Newington

Elmer Mortensen began delivering milk door to door (yes kids, that used to be a thing) back in 1915. A century later Mortensen Dairy is making some of the finest ice cream in Connecticut. Despite having old roots, Mortensen's is adapting to the new times with nearly 30 gluten-free flavors and gluten-free cones. The flavors number into the 50s and the specialty sundaes don't disappoint — hot apple cobbler pie with soft serve vanilla, whipped cream and a dash of cinnamon, and a hot chocolate fudge brownie with soft serve vanilla, peanut butter, hot fudge and whipped cream.
860-666-8219, facebook.com/mortensendairyicecream

Ashley's Ice Cream
Hamden, New Haven, Branford, Madison and Guilford

Not many ice cream shops have a story behind them like Ashley's. Ashley was a dog who became famous in 1974 when his 19-year-old owner smuggled him onto the Dodger Stadium field during a nationally televised game against the Reds. They played catch with a Frisbee for eight minutes, Ashley wowing the crowd with his athletic ability. Three Frisbee Dog World Championship titles, a pregame gig at Super Bowl XI, and a trip to the White House later, Ashley is now memorialized at five ice cream shops in New Haven County. Naturally, you can order a Downside Watson, which is seven scoops, nine toppings and two bananas on a Frisbee. And oh yeah, the ice cream itself is consistently voted top dog in Connecticut.
Hamden: 203-287-7566, New Haven: 203-776-7744, Branford: 203-481-5558, Madison: 203-245-1113, Guilford: 203-458-3040, ashleysicecream.net

What's YOUR favorite ice cream?
Make your voice heard in Best Ice Cream and dozens of other categories at connecticutmag.com/bestof2018
BEST OF CONNECTICUT '18
Coming in the September issue

To the Extreme

Cream & Sugar Cafe
Bethel

It doesn't get any more over the top than the sky-high shakes at this Bethel ice cream shop which has ruled Instagram since it opened in 2016. The shakes are made with minimal milk, to let the ice cream take center stage, and piled high with your choice of ingredients from cookies, candies and whipped cream to s'mores, gummy worms and fudges. Beyond the shakes, you can choose from a variety of equally over-the-top ice cream sundaes. For the tamer of heart, there are also more standard options including a less visually striking but still delicious vanilla milkshake with a shot of espresso.

203-456-3031, creamandsugarcafe.com

0 Degree
Middletown, New Haven and West Hartford

Part of the fun of rolled ice cream, also known as Thai or stir-fried ice cream, is visual. Each serving is made to order, with a server pouring a liquid ice cream base onto a circular metal pan that has been chilled to about minus 15 degrees Celsius (or around zero Fahrenheit). The liquid hardens somewhat over the next few minutes and is then scraped into tight coils that are served vertically. You choose your flavor, then the toppings you want, like at a frozen yogurt shop. The result is an unusual treat that is far from standard ice cream.

Middletown: 860-852-5178, New Haven: 203-535-1413, West Hartford: 860-206-7094, 0degreect.com

Grass Roots Ice Cream
Granby

One look at the menu board at this sweet shop and you know you've entered a creative space. Festooned with graphic accents such as sunflowers, turtles and waves of water, the name of each flavor is expressed with individual flair. That inventiveness carries through to the flavors themselves. Blood orange chocolate chip, molasses oatmeal cookie, and goat cheese and blackberry are just a few of the unique and often-changing flavor combinations. Of the 36 flavors, there are a few of the old standards if you're not in the mood for experimentation. But, come on. Don't you want to know what honey butter sunflower seed tastes like?

860-653-6303, grassrootsicecream.com

Milkcraft
Fairfield and West Hartford

A quick click onto the Milkcraft website and you'll be watching a video that looks more like the opening credits to HBO's *Entourage* than an advertisement for ice cream. And while you don't need to drive a Mercedes truck to confidently pull up to one of their stores, it's about as luxurious a feeling as you can have eating ice cream. Milkcraft says the use of liquid nitrogen creates smaller ice crystals and results in the smoothest possible ice cream. The Hong Kong waffle bubble cone is like a hybrid of the best waffle and pancake you've ever had. Add in some red velvet ice cream with red velvet cake pieces and marshmallow fluff topping and it can be hard to go back to two scoops of vanilla on a sugar cone.

475-888-9091, milkcraftca.com



PHOTO: WINTER CAPLANSON



PHOTO: MEG MATYIA

Clockwise from top: Triple berry cheesecake from Grass Roots Ice Cream in Granby; an over-the-top milkshake from Cream & Sugar in Bethel; a bubble waffle cone with red velvet ice cream from MilkCraft.



PHOTO: MIKE WOLLSCHLAGER

Il Bacio's Master Ice Cream Maker Shares His …

Tricks of the Trade

In the back of a Danbury storefront, something special is happening: Tony Nascimento is making ice cream. Nascimento, who opened Il Bacio Ice Cream with his wife Gina in 2003, has been making the sweet treat since 1988, and his passion for the craft is clear.

"The difference between good ice cream is in the butterfat. We have a high butterfat in our ice cream; most of the supermarket brands are a very low butterfat, but they're thickened with wheat, but your palate instantly tells you there's a difference," he says. Many commercial ice creams have more air and therefore are lighter when you pick up a pint.

But as key as butterfat — a natural fat contained in milk — is to great ice cream, finding the right balance is also important. Too much butterfat can obscure flavors. Nascimento says, "If you use a lot of butterfat and a lot of heavy cream, your mouth can only taste up to a certain amount of butter. When you put too much butterfat, you also coat your mouth. Now you're not going to get the lingering taste."

His mantra is ice cream is food and you want to taste the food flavors in the dessert. For instance, with his coffee ice cream, he says he wants the ice cream to "hit you" with creaminess, but the lingering aftertaste "is going to be coffee." Gelato has a lower butterfat content than American ice cream, but is dense and creamy because there is less air in it. Nascimento says part of the reason people like gelato is that its lower butterfat content allows its ingredients to really shine through. "You have coffee gelato and the first thing that hits you is — bam! — coffee. 'You're like, wow.'"

The secret to great, rich and creamy American ice cream is finding that right balance of butterfat. This varies with different flavors, as certain flavors such as peach need lower amounts of butterfat to really shine through, Nascimento says.

He has about 500 recipes, of which 32 are offered at the shop at any given time. Today, he's making Cookie Monster, a blue, Sesame Street-inspired ice cream with crumbled Oreos and other cookies.

The process begins with a liquid mix of heavy cream, milk, skim milk and sugar. The cream is dumped into an industrial ice cream machine that looks like a cross between a washing machine and refrigerator. This machine spins and cools the cream, whipping it into a soft ice cream. After about 30 minutes, Nascimento begins pouring the ice cream from the machine into 2½-gallon buckets. Moving calmly but rapidly, he fills 10 containers about halfway and pours crumbled cookies into them. Now he starts stirring the ingredients together, clearly putting his arm and back into it. "You've got to move along, because the reasoning is it's gonna melt," he says over the roar of the whirring ice cream machine. "If it melts down, the ice cream will lose its consistency, its smoothness. A lot of this is timing. Like right now I can't stop and go take a telephone call, 'cause it can ruin the ice cream batch. If this melts down, that's it, it ruins it, it's garbage."



PHOTO: ERIK OFGANG

Tony Nascimento, owner of Il Bacio in Danbury, says balancing the ingredients is the key to making great ice cream.

It would be easier to have a machine mix ingredients, but Nascimento says that would crush the broken-up cookies in too fine and uniform a manner. "We do everything here by hand," he says.

Once he is done mixing the broken cookies into the ice cream, it has to sit about 8 to 10 hours to harden, and for the cookies to soften.

He says many other ice cream shops, even those offering "homemade," just buy pre-flavored ice cream mixes and pour those into their ice cream machine; it's the ice cream-world equivalent of a store-bought cake mix. But not Nascimento. He makes sure whatever ingredients go into his ice cream are as high quality as possible. There is a large bag of fine cocoa for the chocolate, an aging barrel of rum-soaked raisins for the rum raisin, and various ingredients for other flavors. Even the vanilla ice cream is ingredient-driven. "Vanilla is the most abused flavor or most tricked flavor there is," he says. To make his vanilla ice cream, he uses real vanilla purchased for $268 a gallon wholesale (he showed me the invoice to prove this high price). Commercial makers often opt for artificial vanilla, which costs about $40 a gallon.

When the Cookie Monster ice cream has a chance to harden overnight it is decadent and delicious. The ice cream is creamy and rich, but you still taste the cookies and are left with an aftertaste of vanilla and Oreo, not just fatty coldness.

Nascimento says that when you make ice cream at home, you want to experiment with your ingredients. He advises starting out with half-and-half as your base cream, then tasting your creation. "If you think it was too heavy, put a little more milk in it next time you make it. If you wanted it richer, put a little more heavy cream." He adds, always remember to look for the taste of whatever flavors you add. "What you should taste is what you made. If you just had coffee, you want to taste that coffee, you don't want to have a stick of butter in your mouth." | **ERIK OFGANG** |



Sticky ribs with smoked maple, gochujang and sesame seeds.
PHOTOS: JULIE BIDWELL

Feast Your Eyes

JAPANESE-INSPIRED CUISINE FROM BRIAN LEWIS IMPRESSES AT WESTPORT'S OKO | BY ERIK OFGANG

Before we even taste the food at OKO, the showstopping new Westport restaurant from chef Brian Lewis, we are impressed. A plate of sushi on its way to another table has as much color as an artist's palette. Purple-pink hues pop from a piece of tuna resting on bright white rice. A piece of orange salmon glistens. When served to a diner at the table next to us, the okonomiyaki — the restaurant's namesake dish, a savory scallion and yam pancake topped with a thick chunk of pork belly — has us staring at it so intently it is almost rude.

REVIEW

OKO
Westport

Normally the way food is "plated" is an afterthought for me. Many of my favorite meals are decidedly not the food equivalent of masterpieces, and I often dislike when chefs take their food-beautification efforts too far. A recent meal at another Connecticut restaurant was *not* enhanced by being on a platter alongside a decorative evergreen branch. Too many dishes arrive with beautiful swirls of sauce and ingredients that, though sculpted into Instagram-ready poses, seem to have been chosen for their appearance rather than their flavor. But the food's appearance at OKO is different: simple and minimally adorned, the fresh vibrancy of the ingredients themselves is what shines through. And, of course, OKO provides more than just a feast for the eyes.

The sushi lives up to its appearance, with flavorful, delicate cuts of fish sourced from local and international waters. The okonomiyaki is a thick, hearty pancake reminiscent of, but richer than, a latke, and topped by braised, ramen-style pork belly that is succulent and salty. Equally as impressive are the ramen eggs (an appetizer powered by that same pork belly and topped with mayu mayo), the hand rolls (incredible seaweed-wrapped pieces of fish), and the sticky ribs. The vegetable tempura, served in a thin, almost golden layer of breading, are as crisp and light as they look — we ordered the chef's selection of five, and were wowed by an assortment of vegetables that included Japanese eggplant and fiddlehead ferns.

Finding excellence at this restaurant is no surprise. Lewis' résumé includes celebrated stints at Richard Gere's Bedford Post Inn in New York and Elm restaurant in New Canaan before he opened his own restaurant, The Cottage, in late 2015 to rave reviews from myself and others.

OKO grew out of the Japanese-inspired specials that Lewis and his team began experimenting with at The Cottage shortly after it opened.

"For 15 years my other love has been all things Japanese and it's really hard to express that within the confines of even a broad-reaching, quote-unquote American restaurant," Lewis says. Even still, Lewis gave it a shot. "I started doing a very off-





The kitchen and bar area at OKO.

At left, the colorful and delicious nigiri sushi. Below, vegetable tempura. At right, chef Brian Lewis at work.





brand style of cooking at The Cottage, offering the omakase, 'chef's choice.'"

Diners at the restaurant loved this "off-brand" tasting menu, and Lewis loved preparing it. "It was the ability to play another instrument," he says. He decided to open a second restaurant in Westport focusing on this style of fare. To prepare he traveled to Japan and spent several weeks immersed in the country's culture and cuisine. He visited several famous Japanese fish markets including Tsukiji in Tokyo and Nishiki in Kyoto, and worked in the kitchens of acclaimed restaurants Suginoi Honami in Kanazawa and Tsukiji Tamura in Tokyo.

OKO is housed in a historic firehouse that dates to 1931 and was more recently home to NEAT, the cocktail bar and coffeehouse. The small but open space, which seats about 40, has been redesigned to highlight the classic elements of the building, including the exposed red brick and large windows. These historic features are accented by black steel design elements, slender wood LED light fixtures and an ash wood and fiber cement bar in front of an open kitchen.

For the restaurant, Lewis and his team decided to forgo overtly Japanese-inspired decorations. "I didn't want it to have this feeling of an American chef trying to make it look like a Japanese space," he says.

The same can be said of the food. Although very clearly and openly Japanese influenced, it does not claim to be fully traditional Japanese cuisine. For instance, Lewis says that while in Japan most of the "oko" pancakes he tried featured a sweet plum sauce he is not a fan of, and doesn't feature at his restaurant. "Sometimes for me, just cooking what makes sense intuitively is a really nice way to go," he says.

The restaurant's beverages live up to the standard set by the food, with well-crafted cocktails and small but smartly curated beer and wine lists. There is also a nice selection of sake, including The Ten to Chi "Heaven and Earth" sake which I could not resist ordering despite its $16-per-glass price tag.

The dessert options consist of house-made soft serve ice cream with a variety of toppings that mirror ingredients used in early courses, including candied ginger, matcha, black sesame togarashi and sesame popcorn. An order of chocolate and vanilla ice cream provided a memorable cap to the meal.

As part of this job, I'm constantly visiting restaurants I've never been to before. Consequently, I don't get back to favorite restaurants as often as I'd like. I will make sure to return to OKO soon.

OKO

6 Wilton Road, Westport

203-557-8404, okokitchen.com

Price range: Hot $3-$25 (sticky ribs, okonomiyaki $17); sushi and sashimi ($5-$28 per piece); hand rolls ($6 each, chef's selection of three $15); cold $3-$14 (ramen egg $3), vegetable tempura (chef's selection of five $18); dessert $5 (soft serve ice cream, plus 50 cents per topping)

Hours: Tue.-Sat. 5 p.m.-close, Sun. 11:30 a.m.-close. Closed Mon.

Wheelchair accessible

AMBIANCE Elegant and open. The small but roomy space is comfortable and perfect for a date night.

SERVICE The staff is friendly and attentive. Questions about the menu were answered with expertise. When a member of my party forgot their jacket, we were immediately reminded to grab it by our waitress.

FOOD Truly memorable, Japanese-inspired cuisine ranges from sushi and sashimi to vegetable tempura and ramen. Flavors are fresh, delicate and precise.

Pint & Plate, and Don't Be Late

THE OWNERS OF PARKSIDE CAFE OPEN A NEW DINNER SPOT AS THE CORNERSTONE OF BRISTOL'S LATEST DOWNTOWN REVITALIZATION VISION

BY MIKE WOLLSCHLAGER



Owner J.R. Rusgrove mans the bar and chats with customers.





PHOTOS: MIKE WOLLSCHLAGER

Above: One of the restaurant's most talked-about dishes is the Brussels sprouts, fried crispy with caramel powder and grated Vermont cheddar.

Left: The 182 Main St. Burger with sweet potato fries.

Bristol is known primarily for being the home of ESPN and, especially in the summer months, Lake Compounce. Its history is steeped in clocks, bells, carousels and chrysanthemums. What Bristol is not known for is its food scene. Fair or unfair, perception has become reality. But not every Bristolite agrees. "I definitely think there are great places to eat in Bristol," says J.R. Rusgrove, owner, along with his wife Leanne, of the newly opened Main Street Pint & Plate. "It's just that it becomes a mindset. You tell a lie three times and it becomes the truth. And that's what's hard."

The Rusgroves also own Parkside Cafe, a critically acclaimed breakfast-and-lunch spot in the Federal Hill neighborhood where J.R. grew up. He says he told his family at 14 that he was going to open a business on that property someday. Instead, a career in manufacturing awaited. Ten years ago, while working for a biomedical company, he made good on that childhood promise. "I came home one night in a snowstorm after a two-hour ride back from Enfield to Bristol, got to the door and told my wife, 'I'm leaving my job,'" Rusgrove says. "I wanted to open a breakfast-lunch cafe, and that's how I wanted to cut my teeth in the business."

With his culinary degree firmly in hand — "I graduated from FNU: Food Network University" — Parkside became wildly popular right out of the gate. The Rusgroves also opened Garnish, in the Forestville section of Bristol, and Cafe 2 North at Cedar Lake in Wolcott. They sold Garnish after 2½ years and left Wolcott, according to Rusgrove, because the building, with no public water or public sewer, couldn't handle the volume.

"The city of Bristol saw our Facebook posting about having to close Cafe 2 North and that we were going in search of a new location," Rusgrove says. The space at 182 Main St. was vacant because of the closure of Barley Vine, and the city of Bristol, seemingly eternally in search of a way to revitalize the downtown area, reached out to the Rusgroves. After five months of renovating, fixing up the kitchen, putting together a team and a menu, Main Street Pint & Plate officially opened in late April. "We've been open four weeks. We've had roughly 5,000 people already come through the door, which has been astronomical," Rusgrove says. "It's been very, very well received."

This comes as a surprise to no one in my party of four after paying a visit in late May. My brother and I and our wives checked off a good portion of a smart, 13-beer tap list which included regional heavy hitters such as #NoFilter from Hooker, Back East's Rakautra, Grey Sail's Captain's Daughter and Two Roads' Two Juicy. Now that we know they have the Pint covered, bring on the Plate!

Bring it on they did. The Brussels sprouts appetizer ($9), fried with caramel powder and Vermont cheddar, already has a cult following on the "Bristol Talks" Facebook page. The trendy vegetable was on the menu at Cafe 2 North, but its newfound reputation had yet to take hold. Rusgrove would bring the sprouts to tables, almost begging people to try them. "Now it's by far one of the most popular things on our menu," Rusgrove says. The pub fries ($8), house made, thick and tossed with herbs, sheep's milk cheese and white truffle oil, were also a hit. Then came the hush puppies, which were not yet on the menu

while the recipe was under construction. The table's unanimous decision: They are ready for prime time.

Every entrée was on point as well — mac and cheese ($12) with blackened chicken and blue cheese ($7 upcharge), meatloaf ($23) with smashed potatoes ("stick-to-your-ribitosis" was my brother's diagnosis of the comfort-food staple), a half-pound cheeseburger ($15) with sweet potato fries, and the risotto du jour (mushroom on the day of our visit). But make no mistake, Pint & Plate serves up much more than bar food and burgers. Also offered was an espresso-rubbed, 14-ounce ribeye ($38); Faroe Island salmon with Cajun shrimp ($25); and Prince Edward Island mussels ($18). There's even a kids' menu with a handful of $5 options.

Already on their third different menu since opening — pork belly burnt ends, brisket, shrimp scampi, and blackened scallops have joined the party — the plan is to take the best of all three, a greatest hits so to speak, and have that run throughout the summer. The menu manages to be small while still covering all the bases. Part of that is from necessity due to the relatively small space (it seats about 100), but it's also the way Rusgrove wants it. "We don't freeze anything. The only thing that we have frozen in our restaurant is gelato."

For now Main Street Pint & Plate only serves dinner, but the plan is to open for lunch once construction of the Bristol Hospital ambulatory care center across the street gets further along. "It's just nice to see the start of this resurgence and Leanne and I are very, very happy to be a key part of that rebuilding process that's going on." Regulars at Parkside will vouch that J.R. is constantly walking around, gauging customers' reactions and talking with people. There are no plans for that to change at Pint & Plate.

"I know there's a lot of restaurants out there that do what we do menu-wise, but there's not as many people out there that actually take the time to invest in their customers at the level that we do," Rusgrove says. "We're all-in in getting to know our customers and what makes them happy and whatever we can do to make their experience with us more than amazing. I just don't want to ever hear 'good,' because you can have 'good' anywhere. I want people to be thoroughly happy that they chose to open their wallets and purses at our establishment, and they deserve that every time they walk through the door."

Main Street Pint & Plate

182 Main St., Bristol
860-583-5150, mainstreetpintandplate.com
Hours: Tue.-Thu. 4-11 p.m., Fri. & Sat. 4 p.m.-midnight, Sun. 4-10 p.m. Closed Mon.
Wheelchair accessible

openings

A monthly look at some of what's new and exciting on the Connecticut dining scene



A pizza at Craft Kitchen in Southington.
PHOTO: WINTER CAPLANSON

Caputo Trattoria, Mashantucket (Foxwoods Resort Casino)
In May, Craveable Hospitality Group opened Caputo Trattoria at Foxwoods Resort Casino, with the goal of bringing a convivial Italian restaurant to the resort. Led by culinary director Matt O'Neill and executive chef Gary LaMothe, the menu features a mix of classic Italian cuisine from various regions with specialties including cacio e pepe and shrimp scampi fettuccine. **350 Trolley Line Blvd., 860-312-2788, caputotrattoria.com**

Java Haus, New Milford
The owners of the Alpenhaus Restaurant recently converted what was once their upstairs dining room into a coffeehouse or "coffee haus." A full assortment of espresso drinks (including freppas and cappuccinos), as well as breakfast and lunch items, are offered in a welcoming, German-themed setting. **59 Bank St., 860-799-5557, alpenhausct.com/javahaus**

FunJu Noodle Bar, Wallingford
One of Connecticut's latest noodle houses recently opened in Wallingford. It offers both ramen and pho noodle broths as well as an assortment of food items, inspired by the cuisines of various Asian countries, including steamed buns, spring rolls, Saigon egg rolls and lots more. Ramen options include pork belly, chicken or veggie. The pho options consist of steak, chicken or vegan tofu. **20 Ives Road, 203-626-5715, funjunoodlebar.com**

Fred 06825, Fairfield
This new lunch-and-dinner spot offers a variety of gourmet take-out dinners and lunches. Owned by Frank Kaskowitz, who owns Woods End Deli in Bridgeport, Fred 06825 is housed in the former Swanson's Fish Market space. Menu items include soups, salads and a rotating selection of prepared comfort-food meals. **2439 Black Rock Tpke., 203-612-6597, fredsfoodct.com**

Craft Kitchen, Southington
This restaurant specializes in "field fresh" classic comfort food made with a "from scratch" philosophy. Chef and owner Mike Truss' creations include pizzas, burgers, paninis, house-made pastas, as well as dishes such as French onion soup and duck fat skillet links. Open for lunch and dinner, Craft Kitchen is BYOB. **1244 Meriden Ave., 860-426-3373, craftkitchenct.com**

Bar5, Hartford
Housed within Spectra, the downtown Hartford residential community, the newly opened Bar5 is a sister restaurant to Spectra Wired Cafe, which opened last fall. Spectra Wired is located at the base of the Spectra boutique apartment building in Constitution Plaza. A level below the cafe is the new Bar5, which features an outdoor beer garden, local drinks and a PA system dedicated to music by Hartford-area musicians. The shared menu at both spots ranges from apps such as pancetta-wrapped shrimp with barbecue sauce to entrées like chicken parmesan. **5 Constitution Plaza, 860-906-1835, spectrawired.com**

Alforno Trattoria, Old Saybrook
After 25 years in business this Tuscan-style restaurant is undergoing some major changes. It has a new bar and renovated dining room and kitchen. But the updates are more than cosmetic. Ben Zemmel, the son of long-time owners Bob and Linda Zemmel, recently left his restaurant career in Boston to manage his family's restaurant. Ben's wife, Michelle, runs the new bar that now features specialty cocktails, craft beers and fine wines. Originally opened with the goal of bringing New Haven-style pizza to the shoreline, Alforno also offers a variety of specialties including house-made pasta and ravioli. **1654 Boston Post Road, 860-399-4166, alforno.net**

Little Rabbit Baking Co., Hamden
At this new bakery everything is made from scratch and the focus is on gluten-free items and French-inspired pastries. Owner and pastry chef Gabriel Morris is a graduate of the French Culinary Institute of New York (now the International Culinary Center) and interned in Beziers, France. She worked at Blue State Coffee in New Haven for five years, helping the Connecticut-based chain of coffee shops start its pastry program. She also helps her husband run The Strong Kitchen, located next door to Little Rabbit Baking Co. **1648 Whitney Ave., 203-626-1140, littlerabbitbaking.com**

Know of a new Connecticut restaurant? Email Erik Ofgang at eofgang@connecticutmag.com.

Apple Pickings

BRANFORD'S APPLES ETC. THRIVES WITH GOURMET CANDY AND STUFFED APPLES

BY ERIK OFGANG



The cannoli-stuffed apple is hollowed out, stuffed with filling and topped with chocolate chips and broken cannoli shells.

Michelle Diaz and her employees at Apples Etc. often get calls from customers who are clearly a little confused.

"People will call us and say, 'Yeah, I'm calling because my iPad's broken,'" Diaz says. "I'm like, 'This is the wrong Apple store.'"

The innovation at *this* Apple shop does not involve screens or tech of any kind. Instead, it is focused on creating gourmet candy apples topped with Belgian chocolate and a variety of decadent ingredients from fudge to marshmallows to peanut butter and much more. In addition, the shop specializes in a creation Diaz calls stuffed apples. For these eye-catching treats, a hollowed-out apple "shell" serves as the vessel for flavors such as cheesecake and cannoli — cannoli cream fills the apple with cannoli shells on top, and it all combines in a rich feast.

Diaz started the company in a way that would make a Silicon Valley startup proud. Pregnant with her second son, she began making apples in her home kitchen. "It really wasn't supposed to be anything," she says. "It was something to do."

She saw candy apples at a chain store and was intrigued by the concept, as she had never seen it outside of a fair. Diaz's mother worked in restaurants and her grandmother was a baker, and Diaz had culinary talents that she would soon put to use with her new hobby. She played around with the recipes, got better at making them and started selling them to friends. One of these friends owned a pizzeria in Branford and rented her space in his commercial kitchen.

Diaz and her partner formed an LLC and began selling their products to stores. A few years later, however, Diaz's friend sold, and they needed a new kitchen space. Diaz never planned on having a storefront, but the Jefferson Road location where her store currently sits caught her eye. She talked with the owners and, inspired by her passion as a new small business owner, they agreed to give her a break on rent. Even still, raising the funds to open a brick-and-mortar store wasn't easy.

"We called on some family members and begged, borrowed and stole," Diaz says.

The store opened in early 2014. The first two years in business were difficult. "Nobody was coming in," Diaz says.

Without money to pay for marketing, Diaz needed to work to attract customers. "I started perfecting the products, really coming out and being creative with flavors and themed apples for holidays, and all of our business became word of mouth," she says.

More people started coming and the business began to thrive. It picked up further at the beginning of this year, when Diaz had the idea of creating stuffed apples. The goodie-filled apples have become one of the shop's best-sellers, and Diaz has plenty of ideas for the future.

This summer she is launching a line of drink-inspired apples. The first in the series is the piña colada, a coconut and chocolate apple that is bright and refreshing and designed to be a summer dessert.

All the specialty apples at the store range in price from $8 to $14, and each one sampled on a recent visit lived up to the company's motto: "Sweet to the Core."

Beyond the apples, the store also offers frozen bananas, flavored popcorn and stuffed Oreos (the cookie dough-stuffed Oreo was a favorite of mine).

Diaz and her team frequently provide apples for weddings, bridal showers and other events, and can do customized flavors and designs. The store also ships products nationally and internationally, but if you happen to be in the Branford area, walk-ins are still welcome. However you get them, just remember: One of these apples a day won't necessarily keep the doctor away.

Apples Etc.

1 Jefferson Road, Branford
203-208-5220, facebook.com/applesetcllc
Wheelchair accessible

Blue Check Deli

SOUPS, SANDWICHES AND COMFORT FOOD ARE IN THE CARDS

UNDER THE RADAR

Blue Check Deli sits alongside a busy stretch of Route 63 in Woodbridge, perched on the corner of Amity and Center roads. When entering the coordinates into my phone for my initial visit, the address for that location popped up as Blue Check Village. That was one of the questions I had for Tom Lambrecht, who, along with his wife Melissa, bought the business back in 2012.

Lambrecht says the establishment has had several names over the years — Blue Check Deli, Blue Check Village, The Blue Check — but it was originally a Blue Check gas station back in the 1960s. Lambrecht appears to prefer its nickname: "They call it the 'gateway to Woodbridge.' "

I call it the gateway to gluttony. Upon my arrival at "Blue Check Village," I was delighted to be greeted not by a small community of verified Twitter users, but by venison chili and a buffalo burger special. The Southwestern-style chili ($6) was fantastic: rich, thick and meaty with a good amount of heat that somehow dissipated just in time for the next spoonful. The Buffalo Bill — I ordered the sub ($11), not the sandwich because, you know, fat kid — felt like a soft brick wrapped in deli paper. It was a half-pound of farm-raised buffalo with pepper jack cheese, fried onion rings, horseradish mayo and jalapeños. Some things just hit the spot; my spot was obliterated.



PHOTO: MIKE WOLLSCHLAGER

The Frisky Filly sandwich: shaved steak is joined by grilled peppers, onions and mushrooms, American cheese, lettuce, tomato, mayo and hot cherry peppers.

Customers who aren't into spot-obliteration will also find plenty that pleases them. "We favor our prepared foods and homemade salads — your potato salads, pasta salads, coleslaw — but prepared foods is big to catch the evening crowd," Lambrecht says. "People are always looking to take home a meal."

The deli's location, both on a thoroughfare to New Haven and at the end of the main road in the center of Woodbridge, is perfect for what Lambrecht is trying to do. He gets the breakfast crowd on its way to work, the locals during coffee and lunch breaks, and commuters on the way home who want a fresh meal without having to cook. Melissa handles the majority of the prepared meals and, along with two other chefs, makes everything in house. The meals range from manicotti and lasagna to stuffed cabbage and crab cakes, and there are also weekly specials.

Tom says "much-needed improvements" were recently made, including new equipment, deli cases, pastry cases, and there's now full coffee, salad and soup bars. But some things were kept the same, such as certain menu items and the playing-card method for placing orders. I was given the 10 of diamonds. (I doubt fire code would allow more than 52 people in the building at a time, so this might be foolproof.)

On nice days, take advantage of the large, open, grassy area with picnic tables, perfect for lunch hours and extended breaks. It might be the gateway to your new favorite deli. | MIKE WOLLSCHLAGER |

Blue Check Deli

382 Amity Road, Woodbridge
203-387-3810
Hours: Mon.-Fri. 6 a.m.-5 p.m., Sat. 6 a.m.-3 p.m. Closed Sun.
Wheelchair accessible

CRAFT CRUISING
Exploring Craft Culture One Drink and Story at a Time

Kent Falls Brewing

ELITE BEERS IN A PASTORAL SETTING



Kent Falls Brewing Co. is far from pretty much everywhere. Downtown Kent is a 15-minute drive from the brewery, while the company's namesake Kent Falls State Park takes about 17 minutes by car. To get to the farm where the brewery is, you drive through a web of winding back roads. You'll drive past valleys, farms and woods, and cellphone reception goes in and out, but no matter how long it takes you to get there it is always worth the trip.

The brewery has been producing beer since 2015, but its taproom opened last summer, and is an oasis in the wilderness with the feel of an artists' or Bohemian colony. The brewery is located on, and is part of, Camps Road Farm, a 50-acre farm with pasture-raised poultry and pork, along with a 1-acre hop farm, and a half-acre of apple trees producing fruit destined for Neversink Spirits in Port Chester, New York.

You can explore the brewery's hopyard, and view various farm animals, many of which are fed spent grain from the brewing process. In the taproom itself there's a cooler where you can buy frozen meat raised on the farm as well as fruits and vegetables. Solar panels are on the brewery roof as well as on the grounds. The place is laid back and kid friendly, and the outside drinking area even features a swingset.

Barry Labendz, one of the brewery's owners, says this welcoming atmosphere is an important part of the brewery's farm ethos. "This is many of ours home. I live right at the top of the driveway," he says. "This is a home as much as it is also a brewery, which is very common with farms. With farms you live and work there. It's very personal and we want to make sure we maintain that environment in what we do."

Beyond this welcoming farmhouse feel, the brewery is worth visiting for another major reason: the beer. For the past three years, head brewer Derek Dellinger and the rest of the Kent Falls team have been producing some of the best beer in the state. And like the taproom, the beer itself is all about the farm.

"We try and take the idea of what do you want to drink on a farm and put it into all the beers that we do," Labendz says. "I don't want anybody to have an IPA — nobody brewing here does — where you have one and you have palate fatigue, and you're tired of having it, it has a hop burn, or it's too heavy. The idea is to be able to enjoy something, have your wits about you. [Our beers are] for the most part of moderate alcohol content, the body is soft, but it's something you can come back to and have again. Balance is the big thing. To not have any one overly dominant trait. The beauty is in subtlety."

The heart and soul of the brewery's beer line is various farmhouse styles. These rotating options are often tart, refreshing and mildly sour beers. Many are barrel aged for months and even years, while some are produced through spontaneous fermentation, an ancient brewing practice which uses naturally occurring yeasts in the air.

Kent Falls also offers a variety of great, sought-after IPAs. With both the farmhouse beers and IPAs, that beautiful subtlety Labendz talked about comes into play.

For most of the brewery's beers, Labendz and his team make an effort to use local ingredients. Kent Falls recently began working with Thrall Family Malt in Windsor, Connecticut's first malting company, and has also used malted barley produced by Valley Malt in Massachusetts.

An IPA called Shoots was made entirely with Valley Malt barley. A light IPA, it is bright, crisp and perfect for summer. As is the brewery itself. As I drink the beer, it's late afternoon on a Friday. Despite the brewery's remote location, the place is crowded. Several couples mingle around tables, kids play on the swingset. Taking in the outdoor scene of drinkers, kids and farmland, Labendz gestures at our surroundings. "Look around, this is the perfect day on a farm." | ERIK OFGANG |

Kent Falls Brewing Co.

33 Camps Road, Kent
860-398-9645, kentfallsbrewing.com
Hours: Thu. & Fri. 2-7 p.m., Sat. noon-5 p.m. Closed Sun.-Wed.
Wheelchair accessible

Family Style

OLD SAYBROOK'S LA MAREA RISTORANTE OFFERS CLASSIC ITALIAN CUISINE | BY ERIK OFGANG

The eggplant parmesan at La Marea Ristorante is made with super-thin slices of eggplant that are lightly breaded and flash fried before being layered with mozzarella and house-made marinara sauce. The result is a less-heavy version of the classic dish that is a customer favorite. On a recent visit to the restaurant, the dish — listed on the appetizer menu as parmigiana di melanzane for $14 — serves as a tasty introduction to the restaurant's laudable cuisine.

Opened by husband and wife Nino and Juliana Pisanzio and investing partner Bart Gullong in December 2016, La Marea has been a popular spot in the region ever since. Nino is a chef and Juliana is a pastry chef, and the couple previously owned Toscana in Ridgefield and were partners at Rustica in Chester before selling their share of the business to open their own restaurant. At La Marea they work with executive chef Antonio Barbi, who previously owned the now-closed Tiberio's restaurant in Old Saybrook.

With Barbi's help, the Pisanzios have created a menu and space inspired by their Italian heritage, and feature food made with skill, high-quality ingredients and, according to Nino and Chef Barbi, "always a little love."

As Juliana says, "We love what we do; we love food."

This love manifests in the comfort-food feeling of much of the menu, as well as in the welcoming atmosphere of the place itself. Many dishes, including the eggplant parmesan, are based on family recipes. The space, which seats more than 100, is large but warm. A wood-fired pizza oven is the focal point as you enter; to the left is a dining room and to the right is a bar area with a good selection of craft beer with several local options. There are also wines and cocktails.

The fish dishes are also a hit with customers, Juliana says. These include a rotating special based on availability, as well as a popular salmon. Of course, pasta is also a focus, with options including linguine alle vongole (linguine with clams, olive oil, white wine and garlic, red chili peppers, confit grape tomatoes and parsley, $16) and fettuccine bolognese (handmade fettuccine with traditional bolognese meat sauce, topped with a mousse of ricotta and Parmigiano, $15).

Some of the pastas are made in house while others are imported from Italy. "We have a dried pasta from Gragnano in the province of Naples, and Gragnano is known for its semolina dried pasta," Juliana says.



Calamarata pasta with tomato confit, sautéed calamari and 'Nduja sausage.

Below: Braised hind lamb shank with a polenta cake, grilled shishito peppers and tomatoes.

The pizza is traditional Neapolitan style. Popular pies include the margherita ($15) and the prosciutto e arugula ($18).

During my visit the soup of the day was an excellent pasta fagioli with sausage that is not to be missed when available.

For dessert, Juliana works with pastry chef Mariah Billian to craft an assortment of baked goods. One of Juliana's signature recipes is the cheesecake. "I think people are expecting a traditional-style ricotta cheesecake because that's what they expect for Italian restaurants, and this one is a little different," Juliana says. "It's a caramel blackberry, white chocolate cheesecake."

The restaurant also hosts regular events including wine dinners, and every third Sunday has a Sunday family dinner.

Nino and Juliana's two daughters, Francesca and Alessia, are often at the restaurant (Francesca works there). The family atmosphere is shared with customers. Juliana estimates that more than 70 percent of their business consists of regulars who come in at least once a week. "We have a lot of fun there. We have fun with our employees. Our customers come in and they love that they know all the waiters," she says. "Our customers have become part of our family."



PHOTOS: SANDY VACCARO

La Marea Ristorante

732 Middlesex Tpke., Old Saybrook
860-391-8614, lamareact.com
Hours: Lunch, Wed.-Sat. noon-2:30 p.m.; Dinner, Mon.-Thu. 5-9:30 p.m., Fri. & Sat. 5-10 p.m., Sun. 5-9 p.m.
Wheelchair accessible

dining guide

JULY 2018



Fairfield 61
Hartford 62
Litchfield.....63
Middlesex.....64
New Haven 65
New London 66
Tolland 67
Windham.....67

Fairfield County

Artisan • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Road, Southport, 203-259-2800 *artisansouthport.com.* Open daily. L D SB, $$, WA

b Restaurants • ***Burgers*** Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1262 Post Road, Fairfield, 203-955-1208; 230 Tresser Blvd., Stamford, 203-964-8353 *burgersbeerbourbon.com.* Open daily. L D LS, SB (Fairfield only), $, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** • **EP RC** Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 4180 Black Rock Tpke., Fairfield, 203-255-0800; 515 West Ave., Norwalk, 203-854-5600; 222 Summer St., Stamford, 203-348-4800 *barcelonawinebar.com.* Open daily. L (Fairfield & Stamford) D LS SB, $$, WA

Basso Cafe • ***Mediterranean*** Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 *bassobistrocafe.com.* Closed Mon. L (Tues.-Sat.), D, $$$

Butcher's Best Country Market • ***Deli*** • **RC** Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 *butchersbestmarket.com.* Closed Sun. L, $

Coromandel Cuisine of India • ***Indian*** • **RC** Wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, 203-662-1213; 316 South Main St., Newtown, 203-426-7143; 68 Broad St., Stamford, 203-964-1010; 17 Pease Ave., Southport, 203-259-1213 *coromandelcuisine.com.* Derby & Southport closed Mon. L D, $$, WA

The Cottage • ***New American*** • **EP RC** Creative take on American cooking offers a seasonal menu of hand-crafted dishes, inspired by techniques and cultures from various regions around the globe. Reservations recommended. • 256 Post Road E, Westport, 203-557-3701 *thecottagewestport.com.* Closed Mon. D SB, $$$, WA

Elm • ***American*** Drawing inspiration from a local network of farmers and artisans, the inventive and seasonally inspired cuisine here is made with the freshest local, top-quality ingredients and served in an elegant, minimalist environment. • 73 Elm St., New Canaan, 203-920-4994 *elmrestaurant.com.* Open daily. L (Mon-Fri) D SB, $$$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** • **EP RC** The coal-fired brick oven which makes the legendary thin-crust pizza at the original Pepe's has been carefully replicated in their satellite locations. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 *pepespizzeria.com.* Open daily. L D, $, WA

Homestead Inn — Thomas Henkelmann • ***French*** Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 *homesteadinn.com/thomas-henkelmann.* Closed Sun.-Mon. L (Tue-Fri), D, $$$, WA

Ichiro • ***Sushi*** Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 *ichirodanbury.com.* Open daily. L D LS, $$, WA

Joseph's Steakhouse • ***American*** • **EP** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 *josephssteakhouse.com.* Open daily. L (Mon-Fri) D, $$$, WA

Kolam • ***Indian*** • **EP RC** Offers up a wide variety of regional Indian cuisines. • 316 S Main St., Newtown, 203-426-7143 *kolamrestaurant.com.* Open daily. L D, $$, WA

Local Kitchen and Bar • ***American*** Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 *sonolocal.com, fairfieldlocal.com.* Open daily. L D SB, $$, WA

Nostrano Italian Eatery • ***Italian*** • **RC** Authentic Italian food in a comfortable atmosphere. Dine-in (BYOB) or carryout. • 179 Main St., Monroe, 203-880-5456 *nostranoeatery.com.* Closed Mon. L (Tue-Fri) D, $$, WA

Nouveau Monde Wine Bar & Bistro • ***American*** • **EP RC** This stylish bistro serves elevated American comfort food with an elegant ambiance. Seasonal entrées are served with a wine list with dozens of wines by the glass and well over 100 by the bottle, along with a curated craft beer, spirits, port and sherries list. • 6 Washington Ave, Sandy Hook, 203-491-2723 *nouveaumondewinebar.com.* Open daily. D SB, $$, WA

Pho Vietnam • ***Vietnamese*** • **RC** A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 *phovietnamrestaurant.com.* Open daily. L D, $$, WA

PizzaCo • ***Pizza*** • **EP** This converted gas station offers up personal-sized specialty pizzas ranging from traditional to brunch and dessert pies. • 1625 Stratford Ave., Stratford, 203-612-7520 *pizzacostratford.com.* Closed Mon. L D LS, $, WA

Positano Ristorante • ***Italian*** This restaurant has been owned and operated by the Scarpati family since 1999. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 *positanosrestaurantwestport.com.* Open daily. L D SB, $$, E

Roberto's • ***Italian*** Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 *robertosmonroe.com.* Open daily. L (Sun) D, $$, WA

Sal e Pepe Contemporary Italian Bistro • ***Northern Italian*** • **RC** Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 *salepeperestaurant.com.* Open daily. L (Mon-Fri) D, $$, WA

The Schoolhouse at Cannondale • ***American*** • **EP** With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 *schoolhouseatcannondale.com.* Closed Mon. L (Fri-Sat) D (Wed-Sat) SB, $$$, WA

The Sitting Duck Tavern • ***American*** Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 *sittingducktavern.com.* Open daily. L D LS SB, $$, WA

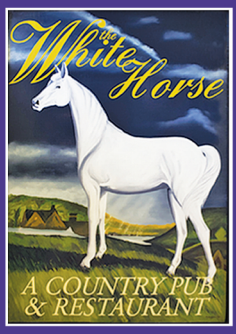
CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: $ — inexpensive (under $15); $$ — moderate ($15-$25); $$$ — expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); **EP** = 2018 Experts' Pick; **RC** = 2018 Readers' Choice.

dine out on the deck by the river

The White Horse
Country Pub & Restaurant

2018 CONNECTICUT MAGAZINE,
EXPERTS & READERS CHOICE AWARDS:

BEST OUTDOOR DINING • BEST BRUNCH • BEST PUB
BEST GOURMET BURGERS • BEST VALUE • BEST LUNCH



Also recognized for Best Prime Rib and Best Fireside Dining





258 New Milford tpke., New Preston, CT
860.868.1498 • whitehorsecountrypub.com









READERS' CHOICE best restaurants

Come enjoy the finest Italian cuisine and cocktails on our outdoor patio

EXPERTS' PICKS best restaurants

835 West Main Street, Cheshire, CT 06410
203.439.9175 • www.bellagioct.com

dining guide | fairfield county

The Spinning Wheel • ***American*** • **RC** Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic-style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, 203-664-4000 *swredding.com*. Closed Mon. L (Thu-Sat) D SB, $$$, WA

Tequila Mockingbird • ***Mexican*** The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 *tequilamockingbirdnc.com*. Open daily. D, $$, WA

Thai Spice • ***Thai*** • **RC** Traditional Thai recipies including Pad Thai, Big Bowl Soup, Summer Shrimp Rolls and Papaya Salad. • 345 Main Ave, Norwalk, 203-846-3533 *thaispicenorwalk.com*. Open daily. L D, $, WA

Wafu Asian Bistro • ***Asian*** Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 *wafuasianbistro.com*. Open daily. L D, $, WA

Walrus + Carpenter • ***Barbecue*** • **EP** Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 *walruscarpenterct.com*. Closed Mon. L (Wed-Sun) D LS, $$, E WA

Hartford County

Artisan • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • 1 Memorial Road, West Hartford, 860-937-2525 *artisansouthport.com*. Open daily. L D SB, $$$, WA

@ the Barn • ***American*** This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 *atthebarngranby.com*. Closed Mon. L D (Tues.-Sun.) SB, $$, WA

Àvert Brasserie • ***French*** • **EP** Experience old-world European charm and beautiful, classic food combined with imagination, perfectionism and zest. • 35 LaSalle Road, West Hartford, 860-904-6240 *avertbrasserie.com*. Open daily. L D LS SB, $$, WA

b Restaurants • ***Burgers*** Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737; 4 Railroad St., Simsbury, 860-658-4477; 138 Park Road, West Hartford, 860-231-1199 *burgersbeerbourbon.com*. Open daily. L D LS, SB (Glastonbury only), $, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** • **EP RC** Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 971 Farmington Ave., West Hartford, 860-218-2100 *barcelonawinebar.com*. Open daily. D LS SB, $$, E, WA

Carbone's Kitchen • ***Italian*** Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 *carboneskitchen.com*. Open daily. L (Mon.-Fri.) D, $$, WA

Carbone's Ristorante • ***Italian*** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster pappardelle, grilled scottish salmon and eggplant, and veal cuscinetto. • 588 Franklin Ave., Hartford, 860-296-9646 *carbonesct.com*. Closed Sun. L (Mon.-Fri.) D, $$$, WA

Cavey's Restaurant • ***Italian / French*** • **EP** Choose from handmade pasta and house-cured salami in the Northern Italian restaurant upstairs, or soufflé and buttery foie gras in the luxurious French restaurant downstairs. Enjoy a cocktail with some light jazz in a casual lounge while you decide. • 45 E. Center St., Manchester, 860-463-2751 *caveysrestaurant.com*. Closed Mon. D, $$$, E, WA

Cugino's • ***Italian*** Upscale casual dining spot offering steak and seafood, and Italian specialties such as chicken piccata and veal alla champignon. Reservations recommended. • 1053 Farmington Ave., Farmington, 860-678-9366 *cuginosrestaurantfarmington.com*. Closed Mon. (except by appt.) L D LS, $$

Frank Pepe Pizzeria Napoletana • ***Pizza*** • **EP RC** The coal-fired brick oven which makes the legendary thin-crust pizza at the original Pepe's has been carefully replicated in their satellite locations. • 221 Buckland Hills Drive, Manchester, 860-644-7333; 1148 New Britain Ave., West Hartford, 860-236-7373 *pepespizzeria.com*. Open daily. L D, $, WA

Great Taste • ***Chinese*** • **EP** Multiregional Chinese cuisine in a space suitable for intimate gathering, family get-togethers or large-scale celebrations. • 597 W Main St, New Britain, CT 06053, 860-827-8988 *greattaste.com*. Open daily. L D LS, $$, WA

J. Timothy's Taverne • ***Gastropub*** • **EP RC** This historic pub offers up casual fare such as the famous "dirt wings," prime rib, chicken pot pie and French onion soup. • 143 New Britain Ave, Plainville, 860-747-6813 *jtimothys.com*. Open daily. L D LS, $$, WA

Max Downtown • ***American*** Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. • 185 Asylum St., Hartford, 860-522-2530 *maxdowntown.com*. Open daily. L (Mon.-Fri.) D LS, $$$, WA

Max Fish • ***Seafood*** Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 *maxfishct.com*. Open daily. L D LS SB, $$, WA

Max's Oyster Bar • ***Seafood*** • **RC** Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 *maxrestaurantgroup.com/oyster*. Open daily. L D LS SB, $$$, WA

ON20 • ***Contemporary French / American*** • **EP RC** Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 *ontwenty.com*. Closed Sun. L (Mon-Fri) D (Thu-Sat), $$$, E

Ruth's Chris Steak House • ***Steak*** Famously known as "the steak that speaks for itself," the steaks served here are customer-aged USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 *ruthschris.com*. Open daily. L (Sun) D, $$$, WA

Trumbull Kitchen • ***American*** "Global comfort food" is served at communal tables at this sophisticated city brasserie. • 150 Trumbull St., Hartford, 860-493-7417 *maxrestaurantgroup.com*. Open daily. L (Mon-Sat) D LS, $$, WA

Vinted Wine Bar & Kitchen • ***Tapas*** This exciting restaurant in Blue Back Square serves over 70 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 *vintedwinebar.com*. Open daily. L D LS SB, $$, WA

Litchfield County

Arethusa al Tavolo • ***New American*** • **EP** This high-flying, country restaurant serves a rotating seasonal menu of sparkling dishes using ingredients from their namesake dairy farm. • 828 Bantam Road, Bantam, 860-567-0043 *arethusaaltavolo.com*. Open Thurs.-Sun. L (Sat-Sun) D, $$$, WA

The Cookhouse • ***Barbecue*** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 *thecookhouse.com*. Open daily. L D, $$, WA

Hidden Valley Eatery • ***American*** • **EP** Locally sourced comfort food with a number of vegetarian options. Seasonal dinner menu changes nightly. • 88 Bee Brook Road, Washington Depot, 860-619-0660 *hiddenvalleyeatery.com*. Closed Tues. B L D (Fri-Sat), $$, WA

The Hopkins Inn • ***Austrian/American*** • **EP** A country inn with an Old World atmosphere known for wienerschnitzel, backhendl and escargot. • 22 Hopkins Road, Warren, 860-868-7295 *thehopkinsinn.com*. Closed Mon. B L (Tue-Sat) D, $$$, WA

John's Café • ***New American*** • **RC** Popular spot for New American cuisine with a Mediterranean accent: grilled pizzas, ricotta gnocchi and salmon with morels. • 693 Main St. S., Woodbury, 203-263-0188 *johnscafe.com*. Open daily. L (Mon-Sat) D, $$, WA

Litchfield Saltwater Grille • ***Seafood*** Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Route 202, Litchfield, 860-567-4900 *litchfieldsaltwatergrille.org*. Open daily. L (Wed-Sun) D, $$$, E, WA

Mountainside Café • ***Farm to Table*** Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 *mountainside.com/cafe*. Open daily. B L SB, $, WA





The Old Oak Tavern • ***American*** Rustic tavern offering American comfort foods like homemade mozzarella sticks, corn and clam chowder, and Southern fried chicken in a rustic tavern environment. Local craft brews available on tap. • 1 South Kent Road, Gaylordsville, 860-355-1100 *theoldoaktavern.com.* Open daily. L (Fri-Sun) D SB, $$, E WA

The Restaurant at Winvian Farm • ***French*** • **EP** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. Smart casual attire and reservations required. • 155 Alain White Road, Morris, 860-567-9600 *winvian.com.* Closed Mon.-Tues. L (Sat-Sun) D, $$$, WA

The White Hart • ***Farm to Table*** • **EP** High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 *whitehartinn.com.* Open daily. L (Mon, Wed, Fri) D, $$, WA

The White Horse Country Pub • ***American*** • **EP RC** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 *whitehorsecountrypub.com.* Open daily. L D SB, $$, WA

Winvian • ***American*** Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an ecclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 *winvian.com.* Closed Tues. L (Sat-Sun), D, $$$, WA

| Middlesex County |

Angelico's Lake House • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. • 81 North Main St., East Hampton, 860-267-1276 *angelicoslakehouse.com.* Closed Mon-Tues. D L (Sat) SB, $$, E, WA





Baci Grill • ***Modern Italian*** Try house specialties like cider glazed salmon, chicken sausage and broccoli rabe pasta, and Guinness marinated flank steak at this casual, trendy restaurant. Banquets only on Sunday. • 134 Berlin Road, Cromwell, 860-613-2224 *bacigrill.com.* Open daily. L D LS, $$, E, WA

Celtic Cavern • ***Gastropub*** Middletown's first-ever gastropub, featuring 18 beers on tap and a dynamic menu designed to tempt every palate. • 45 Melilli Plaza, Middletown, 860-894-2954 *celticcavern.com.* Open daily. L D LS, $$

Chester's Barbecue • ***Barbecue*** • **EP RC** Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 *chestersbbq.com.* Open daily. L D, $$

[chow] • ***New American*** This rustic, family-friendly spot serves up favorites like BBQ meatballs, pulled pork and burnt end croute, plus craft pizza and drink options. • 36 Killingworth Tpke., Clinton, 860-669-6200 *chowfoodandbeverage.com.* Open daily. L (Tue-Sun) D SB, $$, WA

Cuckoo's Nest • ***Mexican*** • **RC** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, and Cajun shrimp and scallops for more than 40 years. • 1712 Post Road, Old Saybrook, 860-399-9060 *cuckoosnest.biz.* Open daily. L D SB, $$, E, WA

Dattilo Fine Italian at Water's Edge Resort and Spa • ***Italian*** Enjoy spectacular ocean views and Italian specialties like veal romano, wild mushroom arancini and lobster ravioli. And don't forget the award-winning Sunday brunch. • 1525 Boston Post Road., Westbrook, 860-399-5901 *watersedgeresortandspa.com.* Open daily. B L (Mon-Sat) D SB, $$$, E

Eli Cannon's Tap Room • ***Beer Bar*** • **EP** The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 *elicannons.com.* Closed Mon. L (Fri-Sun) D LS, $, WA

The Griswold Inn • ***American*** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. • 36 Main St., Essex, 860-767-1776 *griswoldinn.com.* Open daily. L D SB, $$$, E, WA

Haywire Burger Bar • ***Burgers*** • **EP RC** Gourmet, ground in-house Black Angus burgers can be paired with one of 28 rotating craft beers or a selection from the extensive wine list. • 730 Boston Post Road, Westbrook, 860-391-8479 *haywireburgerbar.com.* Open daily. L D, $$, WA

Iguanas Ranas Taqueria • ***Mexican*** Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 *iguanasranastaqueriact.com.* Closed Sun. L D, $, WA

It's Only Natural (ION) Restaurant • ***Vegetarian*** • **EP RC** Vegan/vegetarian offerings with a Southwestern bent, plus a full organic bar. • 606 Main St., Middletown, 860-346-9210 *ionrestaurant.com.* Closed Mon. L (Tue-Sat) D SB, $$, WA

La Foresta • ***Italian*** This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, 860-663-1155 *laforestarestaurant.com.* Open daily. L (Mon-Fri) D, $$$, E, WA

Lenny & Joe's Fish Tale • ***Seafood*** • **RC** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 *ljfishtale.com.* Open daily. L D, $$, WA

Luce • ***American*** • **EP** Have your aged steaks grilled over wood chips—there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 *lucect.com.* Open daily. L D LS, $$, WA

Luigi's • ***Italian*** Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, steak teriyaki and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 *luigis-restaurant.com.* Closed Mon. L D, $$, WA

Mondo • ***Pizza*** This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 *mondomiddletown.com.* Open daily L D, $$, WA

Puerto Vallarta • ***Mexican*** • **RC** Authentic, traditional Mexican cuisine is prepared fresh daily – sometimes even at your table – mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 *puertovallartausa.com.* Open daily. L D, $$, WA

Westbrook Lobster • ***Seafood*** • **RC** Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 E. Main St., Clinton, 860-664-9464; 300 Church St., Wallingford, 203-265-5071 *westbrooklobster.com.* Open daily. L D, $$, WA

New Haven County

Adriana's • ***Italian*** Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 *adrianasnewhaven.com.* Open daily. L (Mon-Fri) D LS, $$, WA

b Milford • ***Burgers*** Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1638 Boston Post Road, Milford, 203-713-8700 *burgersbeerbourbon.com.* Open daily. L D LS SB, $, WA

Baja's • ***Mexican*** • **EP** Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, $$, WA

Bella'Gio • ***Italian*** • **RC** Classic and original recipies like lobster ravioli and chicken or veal bellagio are served up with the freshest ingredients and paired with a full variety of wine, beer and liquor. Patio dining available. • 835 W. Main St., Cheshire, 203-439-9175 *bellagioct.com.* Open daily. L (Mon-Sat) D, $$, WA

Bin 100 • ***Mediterranean*** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 *bin100restaurant.com.* Open daily. D, $$$, E, WA

Bistro Mediterranean • ***Mediterranean*** • **RC** This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, 203-467-2500 *bistromediterraneanandtapasbar.com.* Open daily. L D, $$, WA

Cast Iron Chef Chop House & Oyster Bar • ***Steakhouse/ Seafood*** Executive Chef Attilio Marini brings a modern interpretation to the old-world technique of skillet cooking, producing perfectly prepared steak, fresh seafood and lamb and duck entrees, as well as daily specials. • 660 State St., New Haven, 203-745-4669 *castironchefchophouse.com.* Open daily. D, $$$, WA

Ceviche • ***Latin Fusion*** Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 *cevichelatinkitchen.com.* Closed Mon. L D, $$, WA

Chip's Family Restaurant • ***American*** Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065; 775 Main St. S, Southbury, 203-586-1258 *chipsrestaurants.com.* Open daily. B L D, $, WA

Claire's Corner Copia • ***Vegetarian*** • **EP RC** Café-style spot offering globe-trotting dishes like Tia Juana quesadilla, Mediterranean pizza, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, 203-562-3888 *clairescornercopia.com.* Open daily. B L D SB, $, WA

Consiglio's Restaurant • ***Classic Italian*** Family-owned and -run for 80 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 *consiglios.com.* Open daily. L (Wed-Fri) D, $$, WA

Dino's Seafood • ***Seafood*** This family-run favorite of local diners for more than five decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 *dinosseafood.com.* Closed Mon. L D, $, WA

Elm City Social • ***American*** • **EP** Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 *elmcitysocial.com.* Open daily. L (Mon-Fri) D LS SB, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** • **EP RC** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762; 130 Reidville Drive, Waterbury, 475-235-2145 *pepespizzeria.com.* Open daily. L (Mon.-Fri.) D, $, WA





"Where Good Times and Good Food Come Together."



THE OLD OAK TAVERN

American Comfort Cuisine

1 South Kent Road, Gaylordsville, CT
theoldoaktavern.com • (860) 355-1100

IT HAS ARRIVED...
MENU 6

Crab Cakes. Sesame Salad. Chicken BLT. Linguine & Clams.
Just to name a *few* of the new additions.

CELTIC CAVERN 45 Melilli Plaza, Middletown
celticcavern.com



dining guide | new haven county

G-Zen • ***Vegetarian*** • **EP RC** Focused on green business ethics, G-Zen offers up locally sourced vegetarian, vegan, organic and sustainable cuisine. Saturday brunch and takeout available. • 2 E. Main St., Branford, 203-208-0443 *g-zen.com.* Closed Sun-Mon. L (Sat) D, $$, E

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** • **EP** Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 *geronimobarandgrill.com.* Open daily. L D LS SB, $$, WA

Heirloom • ***Modern Continental*** Seasonal Farm & Coastal menu draws its inspiration from the New England pantry with fresh ingredients sourced from regional heritage growers and artisan suppliers. Expansive international wine collection. • The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 *heirloomnewhaven.com.* Open daily. B L (Mon-Fri) D LS SB, $$, WA

Home • ***American*** Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 *homerestaurantct.com.* Closed Mon. L D LS, $$, E

L'Orcio • ***Contemporary Italian*** This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 *lorcio.com.* Closed Mon. D, $$

La Tavola Ristorante • ***Classic Italian*** • **EP** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pepper bef carpaccio and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 *latavolaristorante.com.* Open daily. L (Mon-Sat) D, $$$, WA

Mamoun's • ***Middle Eastern*** • **RC** Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 *mamouns.com.* Open daily. L D LS, $, WA

Moxie • ***American*** • **EP** High-end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall St., Madison, 203-421-6963 *moxie-bar.com.* Closed Mon. L (Sat-Sun) D , $$, WA

Olea • ***Spanish*** • **EP RC** World-class, full-service Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven, 203-780-8925 *oleanewhaven.com.* Closed Sun. D, $$$, WA

Park Central Tavern • ***American*** The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 *parkcentraltavern.com.* Closed Mon. L (Wed-Sun) D SB, $$, WA

Ristorante Luce • ***Classic Italian*** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 *ristoranteluce.net.* Open daily. L (Mon-Fri) D, $$, WA

Señor Pancho's • ***Mexican*** Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, carne asada and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 *senorpanchos.com.* Open daily. L D, $, E, WA

Shell & Bones Oyster Bar & Grill • ***Seafood*** • **EP RC** This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 *shellandbones.com.* Open daily. D L (Sat.-Sun.), $$$, WA

Union League Cafe • ***French*** • **EP RC** Designed to capture the conviviality and old-world charm of a Parisian brasserie — less formal, more lively, unpressured but with attention to memorable food, wine and service. • 1032 Chapel St., New Haven, 203-562-4299 *unionleaguecafe.com.* Closed Sun. L (Mon-Fri) D, $$$, WA

New London County

Abbott's Lobster in the Rough • ***Seafood*** This seasonal destination offers steamers, stuffed clams, clam chowder and more along with a spectacular view of the Mystic River. • 117 Pearl St, Groton, 860-536-7719 *abbottslobster.com.* Open daily through Labor Day. L D, $$, WA

Bleu Squid • ***American*** A bakery and cheese shop serving 30 cheeses and dozens of different cupcakes. Also serves up breakfast as well as grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 *dessertsmysticct.com.* Open daily. B L, $, WA

The Captain Daniel Packer Inne • ***American*** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and Faroe Island salmon. • 32 Water St., Mystic, 860-536-3555 *danielpacker.com.* Open daily. L D, $$$, E, WA

Chester's Barbecue • ***Barbecue*** • **EP RC** Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 943 Poquonnock Road, Groton, 860-449-6868 *chestersbbq.com.* Open daily. L D, $$, WA

Flanders Fish Market & Restaurant • ***Seafood*** • **RC** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its Sunday brunch, fresh seafood market and New England clambakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 *flandersfish.com.* Open daily. L D SB, $$, WA

Kensington's at Norwich Inn • ***American*** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 *thespaatnorwichinn.com/kensingtons.* Open daily. B L D SB, $$$, E, WA

The Old Lyme Inn • ***American*** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. Enjoy blues music from the patio on weekends and live jazz music during Sunday brunch. • 85 Lyme St., Old Lyme, 860-434-2600 *oldlymeinn.com.* Closed Sun-Mon. L D SB, $$$, E, WA

Tolland County

Bidwell Tavern & Cafe • ***American*** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978 *thebidwelltavern.com.* Open daily. L D LS, $$, E, WA

The Blue Oak at the Nathan Hale Inn • ***American*** On the UConn campus, enjoy honest New England-style dishes and lighter fare. • 855 Bolton Road, Storrs, 860-427-7888 *nathanhaleinn.com.* Open daily. B L D, $$, WA

Lake View • ***Seafood / Italian*** Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 *coventrylakeview.com.* Open daily. L D LS, $$, E, WA

Rein's New York Style Deli-Restaurant • ***American*** • **EP RC** Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 *reinsdeli.com.* Open daily. B L D LS, $, WA

True Blue Tavern at the Nathan Hale Inn • ***American*** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 *nathanhaleinn.com.* Open daily. L D, $$, WA

Windham County

The Courthouse Bar & Grille • ***American*** • **EP** Serves lots of great appetizers, plus "arresting" main courses such as seafood casserole and Montreal sirloin. • 121 Main St., Putnam, 860-963-0074 *courthousebarandgrille.com.* Open daily. L D LS, $$, WA

Hank's Restaurant • ***American*** A family place serving home-style favorites like baked stuffed shrimp, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 *hanksrestaurant.com.* Open daily. L D, $$, WA

The Heirloom Food Company • ***Vegan*** • **EP** Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main St., Danielson, 860-779–3373 *eatheirloomfood.com.* Closed Sun.-Mon. B L, $, WA

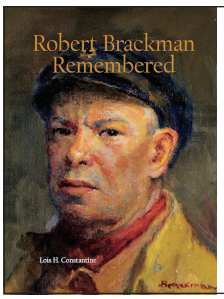
The Inn at Woodstock Hill • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. Hours vary by season. • 94 Plaine Hill Road, Woodstock, 860-928-0528 *woodstockhill.com.* Closed Mon. L D SB, $$$, WA

The Mansion at Bald Hill • ***American*** Entrees include pistachio salmon and New Zealand rack of lamb, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 *mansionatbaldhill.com.* Closed Mon. D SB, $$$, WA

Willimantic Brewing Co. / Main Street Café • ***Brew Pub*** This pioneering brewery is located within a historic U.S. Post Office building. Beers are brewed in full view of diners. Try the ale-steamed mussels. Other Connecticut craft beers available. • 967 Main St., Willimantic, 860-423-6777 *willibrew.com.* Open daily. L (Tue-Sun) D LS, $$, WA



books



ROBERT BRACKMAN REMEMBERED

A book about the Connecticut-based and internationally acclaimed artist.

www.loishconstantine.com

china and crystal repair

BREAK IT, CHIP IT, CRACK IT—We can restore it. China and crystal restoration. Call us at our Cheshire, CT location 203-271-3659 or visit us online at **www.chinaandcrystalrepair.com**



historic window solutions



10 Minute Install / 10 Seconds In / 10 Seconds Out

Innerglass® *Window Systems, LLC*
The Compression-Fit Advantage

stormwindows.com • 800.743.6207

insurance

SHOP LOCAL? Consider Tzedakah House, a small, personable health, life, and disability insurance brokerage that emphasizes service, not sales. Call us at **203-387-2266** or email **bklein@tzedakah-house.com** for details.

sound proofing

STOP STREET NOISE with custom glass interior storm windows, residential and commercial. Innerglass Window Systems **(860) 651-3951 www.stormwindows.com**

t-shirt quilts

WHAT'S YOUR PASSION? Do you have a drawer full of memories? We make warm and cozy T-Shirt Quilts! **www.christianlanequilters.com**

BUY IT...
SELL IT...
FIND IT...

in CONNECTICUT Magazine's Marketplace Classifieds



MARKETPLACE ADVERTISING

RATES: $2.75 per word, 15 word minimum. All hyphenated words and phone numbers count as two words. Black and white display advertisements begin at $175 per inch; color display ads begin at $200 per inch.

FREQUENCY DISCOUNTS
12 months = 20% discount
6 months = 15% discount
3 months = 10% discount

PAYMENTS: All advertisements are sold on a prepayment basis. Acceptable forms of payment are: Check, Money Order, Visa, MasterCard and American Express.

DEADLINES: Materials should be received by the 25th of the second month preceding the issue (for example, July 25 for September).

ADDRESS CORRESPONDENCE:
Joe Hiznay
CONNECTICUT Magazine
100 Gando Drive, New Haven, CT 06513
Phone: 203-401-1572
Email: Joseph.Hiznay@hearstmediact.com

#discovery

You make discovery possible. Thank you for your support.

Over the last decade, we delivered over 10,000 hours of instruction to middle, high school, college and adult students. We also gave Connecticut's teachers instant access to classroom-ready digital resources. All in addition to 11-1/2 hours a day of the highest quality children's programming.

Connecticut public Learning

Television
CPTV | CPTV Spirit

Radio
Connecticut Public Radio | WNPR.org

Connecticut Public Learning
Learning Lab | Institute for Advanced Media | PBS LearningMedia

What's On!

Connecticut Public

07.2018

ctpublic.org

10 That Changed America

Learn About the Streets, Monuments, and Modern Marvels that Transformed the Country

cptv





PRESIDENT'S MESSAGE

In 1985, I came to Connecticut Public as its new President and CEO. Over the last 33 years, I have been proud to lead a creative and spirited organization that has made its mark as a trusted source for news and ideas right here in Connecticut.

Therefore, it is with mixed emotions that I share with you that I will be retiring, effective June 30, 2019. I cannot think of a better place to have spent the bulk of my career than leading Connecticut Public from its strong past and into a bullish future. 33 years have flown by, but when I think of all we have done to bring public broadcasting to the fore of the media landscape in Connecticut, I start this period of transition not only fully satisfied about the organization we have become but energized for where the next generation will take it.

Because of talented employees and a dedicated board of trustees, Connecticut Public has accomplished a number of extraordinary feats. Connecticut Public has brought UConn women's basketball to living rooms around the state. We created the most popular children's series in the country: *Barney*. For 20 years, these two series provided a ratings bonanza and a strong financial position for our company. We also made the switch from a classical music format to an all-news public affairs format on Connecticut Public Radio. We've won several Emmy, Peabody, and Associated Press awards, among others. We've become the most listened to news station in Connecticut. We created a school for adults, veterans, and high school students in our Hartford office, and we renovated 18,000 square feet of space to accommodate this training. And let's not forget our endowment success. Ten years ago we started our endowment, and today we have over $50 million in the bank.

Our board of trustees will begin a search for my replacement, but in the meantime, I will remain at Connecticut Public for the next year, as we continue to bring you the content you know, love, and trust.

However, none of these incredible accomplishments would be possible without you, our members. As always, we thank you for your ongoing support.

PRESIDENT AND CEO, CONNECTICUT PUBLIC

Connecticut public
Media for the curious.

"What's On!"
is published monthly as a supplement in Connecticut Magazine by Connecticut Public, 1049 Asylum Avenue, Hartford, CT 06105. Connecticut Magazine, 100 Gando Drive, New Haven, CT 06513, is published monthly by Digital First Media, Lower Makefield Corporate Center; 790 Township Line Road, 3rd Floor, Yardley, PA 19067. Editorial content for "What's On!", the 16-page program guide devoted to CPTV and WNPR, is determined by Connecticut Public, a nonprofit corporation chartered by the state of Connecticut.

TRUSTEES:
Thomas Barnes/Chair, Gregory Butler/Vice Chair, Joyce Ahrens, Tim Bannon, Edith Bjornson (emerita), Robert Blocker, Francisco L. Borges, Paul Bucha, Gregory Butler, Christopher Campbell, Gayle Capozzalo, Arnold Chase, Daniel Crown, Christopher Dadlez, Arthur Diedrick, Maryam Elahi, Jeffrey Flaks, Jerry Franklin (ex officio), Jeffrey S. Hoffman, Peter G. Kelly, Thea Montanez, George Norfleet, Michael Parker, Michael Price, Eugene M. Salorio, Laura Lee Simon (emerita), John Soto, Radha Radhakrishnan, Connie Weaver, George Whelen, V, E. Roger Williams, Jay Youngling

COMMUNITY ADVISORY BOARD:
Kay Rahardjo/Chair, Linda Cavanaugh/Vice Chair, Elaine Elisabeth Barrie, Penena Beede, Eric Bennett, Rocio Chang, Angie Chatman, Tarah S. Cherry, Amanda Devan, Gwendolyn Edwards, David Henderson, Henry Link, Kathryn O'Neil, Agnes Quinones, David Richards, Natasha Samuels, Meher Shulman, Maisa Tisdale

MEMBERSHIP AND PROGRAM INFORMATION:
Call: 860.275.7550
E-mail: audiencecare@cptv.org
Membership starts at $40 per year.

EDITORIAL STAFF:
Editor: Lauren Rosenthal
Contributor: Emily Caswell

Looking to learn new skills?



Connecticut public Learning

Digital Media Programs For Adults and Veterans

- **Hartford**
- **New Haven**

Courses include:
- Video Production & Editing
- Graphic Arts and Design
- Vector Graphics
- Documentary Storytelling

Classes begin August 27
Register at ctlearninglab.org/adults

To learn more, contact:
Donna Sodipo
Senior Vice President of Education
860.275.7337
dsodipo@ctpublic.org



GRAB YOUR PASSPORT

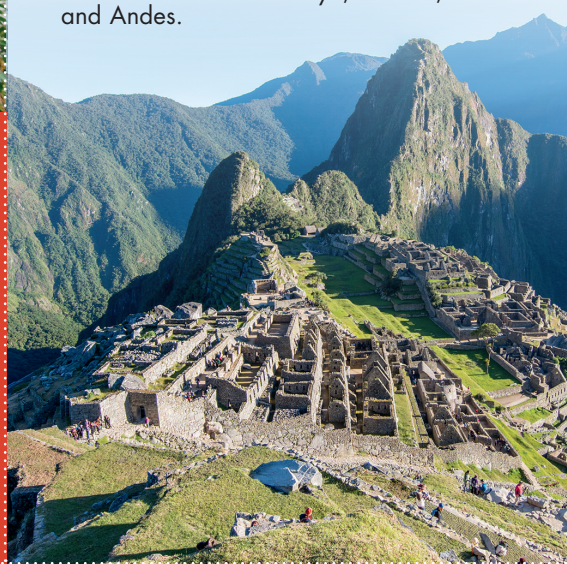
for a Summer of Adventure on Connecticut Public Television!



KINGDOMS OF THE SKY

Wednesdays at 9 p.m. beginning July 11 on CPTV

In this landmark three-part series, discover the extraordinary animals and remarkable people who make a home on the iconic mountain ranges of the world: the Himalaya, Rockies, and Andes.





No Passport Required

Thursdays at 10 p.m. beginning July 12 on CPTV Spirit

Join chef Marcus Samuelsson for a culinary and anthropological excursion into the people, rituals, and food of today's modern, multicultural America. Samuelsson guides viewers on a global adventure without ever leaving the U.S., traveling to cities including Chicago, Detroit, New Orleans, and Miami.

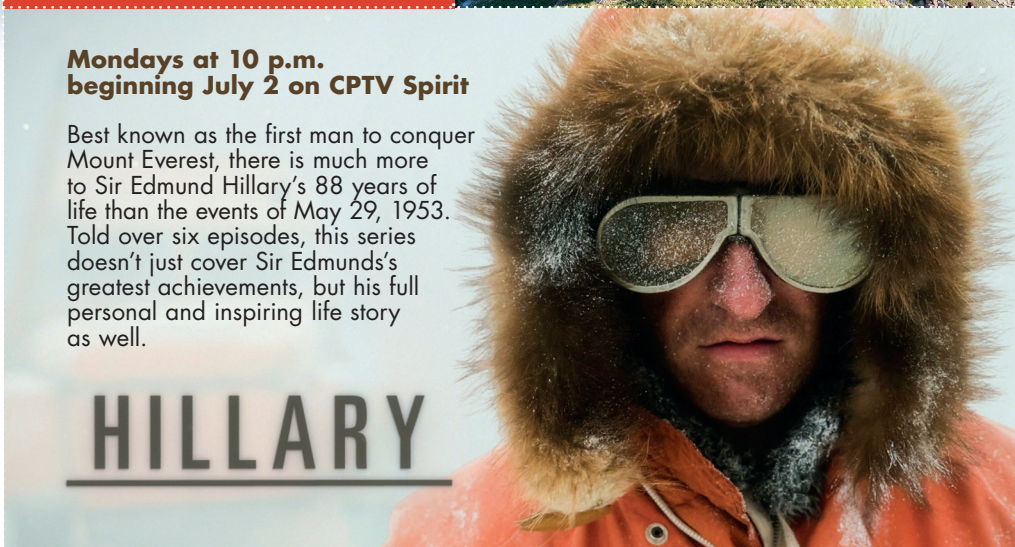
Earth's Natural Wonders – Life at the Extremes

Wednesdays at 8 p.m. beginning July 11 on CPTV

Earth's natural wonders are parts of the world that nature has carved on such a scale that they defy belief. For human beings, survival within these extraordinary places can pose great challenges. Yet human ingenuity makes this possible.

Mondays at 10 p.m. beginning July 2 on CPTV Spirit

Best known as the first man to conquer Mount Everest, there is much more to Sir Edmund Hillary's 88 years of life than the events of May 29, 1953. Told over six episodes, this series doesn't just cover Sir Edmunds's greatest achievements, but his full personal and inspiring life story as well.



10 THAT CHANGED AMERICA®

Learn About the Streets, Monuments, and Modern Marvels that Transformed the Country

America is full of man-made wonders; those incredible feats of architecture and engineering that we come in contact with every day. This July, *10 That Changed America* returns with three new episodes asking how and why these wonders were made. Join host Geoffrey Baer on a summer road trip across America as he meets with historians, curators, and guides who share the fascinating backstories behind the iconic streets that connect our nation, the monuments that commemorate our history, and the engineering marvels that transformed our environment and shaped the way we live.

CURIOUS WHAT MAKES EACH LIST? HERE'S A TASTE OF WHAT TO EXPECT:



10 Roads
that Changed America

Tuesday, July 10
at 8 p.m. on CPTV

Broadway
New York, NY
Discover the Native American and Dutch roots of the Great White Way, the first street in America to feature mass transit.

The National Road
Cumberland, VA to Vandalia, IL
Learn about the first road ever paid for by the federal government, which paved the way for covered wagons carrying settlers to the West.

10 Monuments
that Changed America

Tuesday, July 17
at 8 p.m. on CPTV

Statue of Liberty
New York, NY
Learn how the statue we think of as a beacon to immigrants was conceived by Frenchman Edouard Laboulaye as both a celebration of America's democracy and a rebuke to his own nation's autocratic rule.

Mount Rushmore
Keystone, SD
Designed as a tourist attraction, Mount Rushmore celebrated America's expansion west; now, 70 years in the making, a new memorial to Native American leader Crazy Horse completes the state's salute to its history.





10 Modern Marvels
that Changed America

Tuesday, July 23
at 8 p.m. on CPTV



Hoover Dam
Clark County, NV
It was designed to do the impossible: stop the mighty Colorado River dead in its tracks and provide water and power for the growing cities of Southern California. The dam also employed thousands in the midst of the Great Depression.



Roebling Bridge
Cincinnati, OH
John Roebling may be famous for the Brooklyn Bridge, but his first creation came 16 years earlier with this suspension bridge that connected Ohio and Kentucky — a free state and a union state in the midst of the Civil War.

Prime Time | July 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in blue font.
- Program or episode premiere indicated by a (P). Live broadcasts indicated by a (L).
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

SUN 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Poldark, Season 2 on Masterpiece - Part 3 Smugglers make Ross an offer.		Endeavour, Season 5 on Masterpiece - Part 2: Cartouche (P) Hollywood glamour comes to Oxford as a horror movie begins filming in the city.			Shetland, Season 4 - Part 3 The investigation leads Perez and Tosh to Norway.		Breaking Big - Trevor Noah (P)
spirit	NOVA - Extreme Animal Weapons Explore horns, claws, and more.		Earth's Natural Wonders - Living Wonders		Forces of Nature - Color Earth is painted in stunning colors.		Africa's Great Civilizations - Part 3: Empires of Gold	
MON 2	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Antiques Roadshow - Vintage Savannah (P) Travel back to 2003 for remarkable finds.		Antiques Roadshow - Vintage Tampa Highlights include a fork from the Hindenburg.		Finding Your Roots, Season 3 - The Stories We Tell Guests include Ty Burrell and Kara Walker.		Civilizations - Part 8: The Cult of Progress The rise and fall of "progress" as an ideology is examined.	
spirit	Weekends with Yankee	Outside with Greg Aiello (P)	Africa's Great Civilizations - Part 4: Cities		Hillary - Part 1: Standing Tall (P) Follow the life of Sir Edmund Hillary.		Everest: A Climb for Peace Trace the journey of nine "peace climbers."	
TUE 3	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Civilizations - Part 9: What Is Art (Good For)? (P) Explore art in the age of revolution, war, and change.		The Great War, Part 3: American Experience As the First World War ends, America is forever transformed by the conflict. And while many herald the peace, others worry about democracy at home.				Yanks Fight the Kaiser: A National Guard Division Follow a National Guard unit's contributions in WWI.	
spirit	Legends of Airpower (P)	Legends of Airpower (P)	NOVA - Dawn of Humanity The astounding discovery of ancient fossil human ancestors in a South African cave is highlighted.				Lost Pueblo Village, A Time Team America Presentation	
WED 4	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	A Capitol Fourth (2018) (L) John Stamos hosts this all-star musical extravaganza celebrating America's birthday, broadcast live from the U.S. Capitol.			A Capitol Fourth (2018) (See CPTV, July 4 at 8 p.m.)			Antiques Roadshow - Vintage Savannah (See CPTV, July 2 at 8 p.m.)	
spirit	The Pilgrims: American Experience The converging forces and events that led the pilgrims to cross the Atlantic in 1620 are explored.				POV - Brimstone & Glory (P) Visit the National Pyrotechnic Festival.		A Capitol Fourth (2018)** (See CPTV, July 4 at 8 p.m.)	
THU 5	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Father Brown - The Tree of Truth (P) Father Brown attempts to overturn a miscarriage of justice.		800 Words, Season 1 - Part 4 George is dragged into a celebration (or not) of Weld's X-rated history.		Shetland, Season 4 - Part 4 (P) Despite warnings, Perez and Tosh track down Mathias Soderland.		Ask This Old House	This Old House
spirit	Baby Makes 3, Season 2 (P)	Baby Makes 3, Season 2 (P)	This Old House Hour Homeowners pick a custom pattern for the floor.		The Great British Baking Show, Season 5 - Part 2: Bread		Martha Bakes	Baking with Julia
FRI 6	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Midsomer Murders - Small Mercies, Part 2 (P) A death at a model village is investigated.		Death in Paradise, Season 6 - In the Footsteps of a Killer Is a convicted killer really innocent?		The Great British Baking Show, Season 5 - Part 4: Desserts (P) The bakers prepare rich tortes.		The Great British Baking Show, Season 3 - Masterclass 1 Learn how to make classic Madeira cake.	
spirit	2017 World Dancesport Grandslam Series - Standard in Stuttgart (P)		The Public Television Feature Film Collection - Suspicion (P) In this Alfred Hitchcock thriller, a woman thinks her husband is plotting to kill her.			Hollywood Idols	Science Goes to the Movies	On Story



A Capitol Fourth

Wednesday, July 4 at 8 p.m. on CPTV

John Stamos hosts our country's 242nd birthday celebration with an all-star musical extravaganza broadcast live from the West Lawn of the U.S. Capitol. With 20 cameras positioned around the city, viewers are front and center for the greatest display of fireworks anywhere in the nation.

Prime Time | July 7-12

SAT | 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Viewers' Favorites* (Start: 7:30 p.m.) Sit back and relax with one of CPTV's most popular specials.		The Public Television Feature Film Collection - East of Eden (P) Rebellious Cal competes with his twin, Aron, for the love of his rigid father and for a girl in 1917. James Dean stars.				Father Brown - The Tree of Truth (See CPTV, July 5 at 8 p.m.)	
spirit	A Place to Call Home, Season 3 - The Mourners' Kadish		Death in Paradise, Season 6 - In the Footsteps of a Killer		Grantchester, Season 3 on Masterpiece - Part 2		The Collection on Masterpiece - Part 6	

SUN | 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Poldark, Season 2 on Masterpiece - Part 4 George maneuvers Ross toward checkmate.		Endeavour, Season 5 on Masterpiece - Part 3: Passenger (P) Morse investigates a disappearance, fearing that it's linked to an unsolved murder.			Shetland, Season 4 - Part 4 (See CPTV, July 5 at 10 p.m.)		Breaking Big - Eddie Huang (P)
spirit	Nature - A Sloth Named Velcro Follow an unusual friendship.		Operation Wild - Part 1 An ingenious idea may help giant pandas.		Forces of Nature - Motion The forces of nature keep Earth moving.		Africa's Great Civilizations - Part 4: Cities	

MON | 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Antiques Roadshow - Vintage Portland (P) Revisit standout appraisals from 1998.		Antiques Roadshow - Vintage Columbus Highlights include a trio of Albert Cheuret art deco clocks.		Finding Your Roots, Season 3 - The Irish Factor Guests explore the influence of their Irish ancestry.		Civilizations - Part 9: What Is Art (Good For)? (See CPTV, July 3 at 8 p.m.)	
spirit	Weekends with Yankee	Outside with Greg Aiello (P)	Africa's Great Civilizations - Part 5: The Atlantic Age		Hillary - Part 2: Louise (P) (See CPTV Spirit, July 2 at 10 p.m.)		The Himalaya Connection Scientists explore the Nepal earthquake.	

TUE | 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	10 Streets That Changed America (P) This tour of engineering feats focuses on streets in America.		The Circus Fire A circus big top caught fire during a performance on July 6, 1944, in Hartford.		Frontline - Trump's Takeover Go inside President Trump's battle for control of the Republican Party.		Independent Lens - Look & See: Wendell Berry's Kentucky Rural American landscapes are changing.	
spirit	Legends of Airpower (P)	Legends of Airpower (P)	NOVA - Building Chernobyl's Megatomb		Command and Control: American Experience Discover the terrifying truth behind one of America's most dangerous nuclear accidents.			

WED | 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Earth's Natural Wonders: Life at the Extremes - Part 1: Surviving the Extreme (P)		Rockies: Kingdoms of the Sky (P) Meet the wildlife and people who inhabit the Rockies.		NOVA - Treasures of the Earth: Gems Delve into Earth's depths to learn how gemstones are forged.		Antiques Roadshow - Vintage Portland (See CPTV, July 9 at 8 p.m.)	
spirit	American Comandante: American Experience		Cuba: The Forgotten Revolution Cuban revolutionaries are profiled.		POV - The Workers Cup (P) The 2022 FIFA World Cup in Qatar is being built by migrant workers.			Visionaries - Job Train (P)

THU | 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Father Brown - The Jackdaw's Revenge (P) Father Brown struggles to protect those closest to him.		800 Words, Season 1 - Part 5 The family's new home is on the verge of collapsing.		Shetland, Season 4 - Part 5 (P) Perez must reassess the investigation in the aftermath of the attack.		Ask This Old House	This Old House
spirit	Baby Makes 3, Season 2 (P)	Baby Makes 3, Season 2 (P)	This Old House Hour Apprentices frame a wall in a bedroom.		No Passport Required - Part 1 (P) This food series traverses the U.S.		The Great British Baking Show, Season 5 - Part 3: Tarts	

Have a Roaring Good Time!

Lyman Orchards' Sunflower Maze

Open Daily July 28th-Aug. 26th • 9am-5pm

Since 1741 LYMAN ORCHARDS Connecticut's Sweet Spot®

featuring animals from Spend the Day a World Away! CONNECTICUT'S BEARDSLEY ZOO

PBS KIDS

32 Reeds Gap Road, Middlefield, CT 06455 • 860.349.1793 • lymanorchards.com

Connecticut public Kids Day on the Farm!

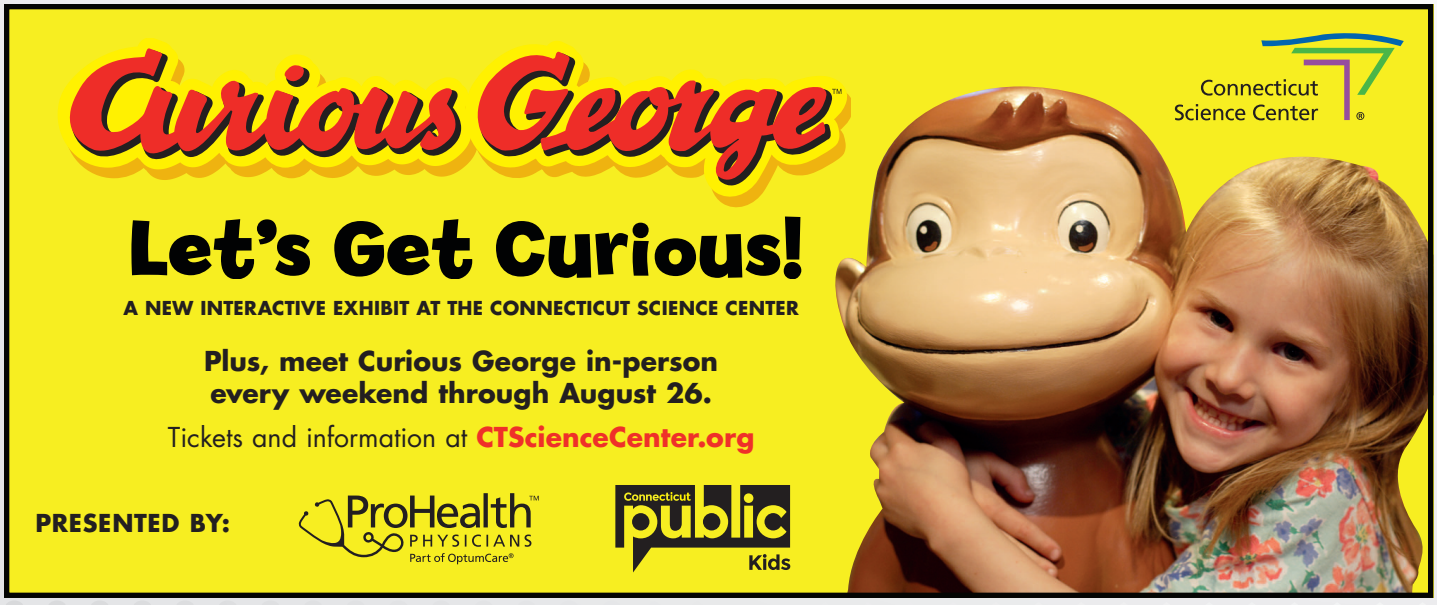


Meet Daniel Tiger at the Apple Barrel on Sat., July 28th from 10am-4pm FacePainting • And More!

© 2018 The Fred Rogers Company

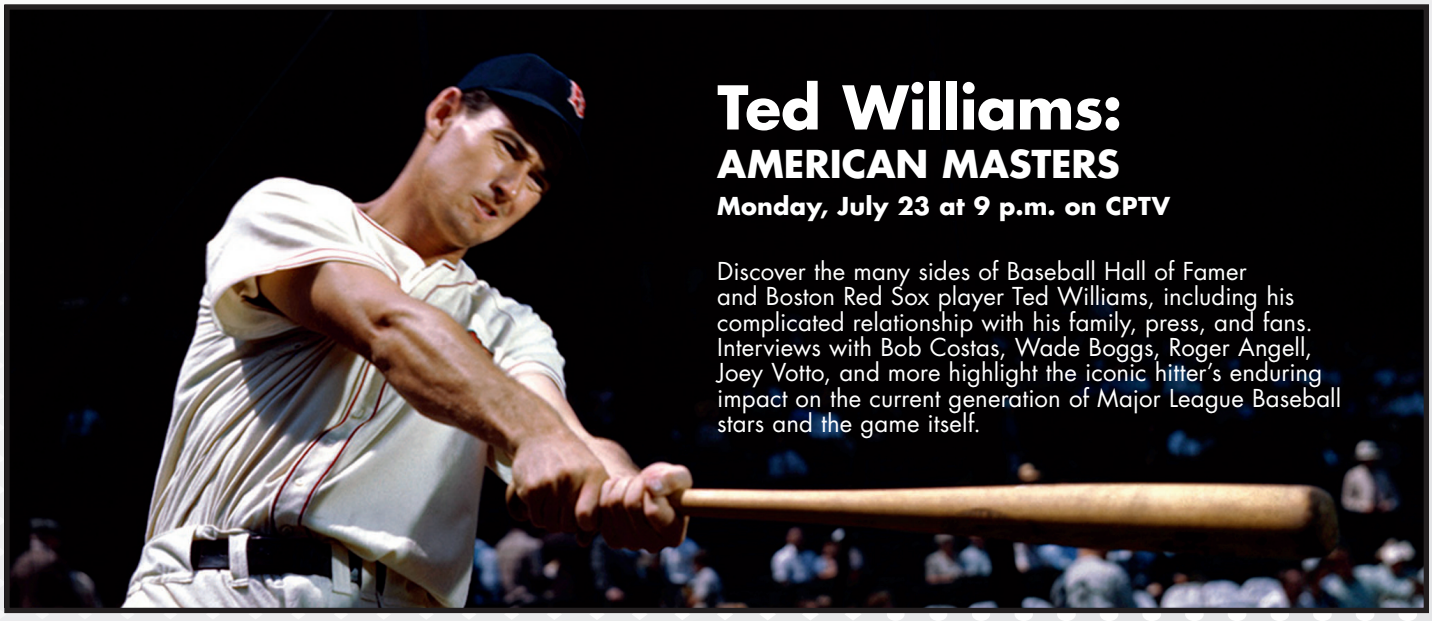
Prime Time | July 13-18

FRI | 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Midsomer Murders - The Creeper, Part 1** (P) A body is found at the scene of a break-in.		**Death in Paradise, Season 6 - Murder in the Polls** A mayoral candidate is murdered.		**The Great British Baking Show, Season 5 - Part 5: Pies** (P) Hand-raised and American pies are made.		**The Great British Baking Show, Season 3 - Masterclass 2** Paul makes soda bread and baguettes.	
spirit	**2017 World Dancesport Grandslam Series - Standard Final** (P)		**The Public Television Feature Film Collection - Wait Until Dark** (P) Intruders terrorize a blind woman in her apartment. Audrey Hepburn stars.				**Hollywood Idols**	**On Story**
SAT | 14	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**The Public Television Feature Film Collection - North by Northwest** (P) Mistaken identity spurs a foreign spy to pursue an innocent New Yorker all the way to Mount Rushmore. Cary Grant and James Mason star.					**Hollywood Idols - Cary Grant**	**Father Brown - The Jackdaw's Revenge** (See CPTV, July 12 at 8 p.m.)	
spirit	**A Place to Call Home, Season 3 - The Love Undeniable**		**Death in Paradise, Season 6 - Murder in the Polls**		**Grantchester, Season 3 on Masterpiece - Part 3**		**The Collection on Masterpiece - Part 7**	
SUN | 15	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Poldark, Season 2 on Masterpiece - Part 5** Ross does Elizabeth a favor.		**Endeavour, Season 5 on Masterpiece - Part 4: Colours** (P) A photoshoot on an army base turns sinister when a model is found dead.			**Shetland, Season 4 - Part 5** (See CPTV, July 12 at 10 p.m.)		**Breaking Big - Danai Gurira** (P)
spirit	**Nature - Invasion of the Killer Whales**		**Operation Wild - Part 2** A rhino receives a skin graft.		**Operation Wild - Part 3** Witness extreme dentistry on an elephant.		**Africa's Great Civilizations - Part 5: The Atlantic Age**	
MON | 16	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Antiques Roadshow - Vintage Chicago** (P) A 1908 Chicago Cubs presentation piece is reappraised.		**Antiques Roadshow - Vintage Toronto** Highlights include a Victorian carved oak bed.		**Finding Your Roots, Season 3 - In Search of Freedom** Guests' ancestors struggled for freedom.		**10 Streets That Changed America** (See CPTV, July 10 at 8 p.m.)	
spirit	**Weekends with Yankee**	**Outside with Greg Aiello** (P)	**Africa's Great Civilizations - Part 6: Commerce and the Clash of...**		**Hillary - Part 3: Everest** (P) (See CPTV Spirit, July 2 at 10 p.m.)		**In Search of Myths and Heroes - Shangri-La**	
TUE | 17	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**10 Monuments That Changed America** (P) Tour wholly original American monuments.		**The Statue of Liberty** Ken Burns chronicles the history of the Statue of Liberty and what it represents.		**Frontline - Blackout in Puerto Rico** The crisis in Puerto Rico after Hurricane Maria is investigated.		**NOVA - Rise of the Superstorms** The 2017 hurricane season and its disastrous impacts are examined.	
spirit	**Legends of Airpower** (P)	**Legends of Airpower** (P)	**NOVA - Great Escape at Dunkirk** WWII's Dunkirk operation is traced.		**Doolittle's Raiders: A Final Toast** Follow a daring WWII raid.		**Nazi Mega Weapons - Jet Fighter ME262**	
WED | 18	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Earth's Natural Wonders: Life at the Extremes - Part 2: Surviving with Animals** (P)		**Himalaya: Kingdoms of the Sky** (P) Explore Earth's highest mountain range.		**NOVA - Treasures of the Earth: Metals** (P) Metals have helped transform human civilization.		**Antiques Roadshow - Vintage Chicago** (See CPTV, July 16 at 8 p.m.)	
spirit	**Grand Coulee Dam: American Experience**		**Race Underground: American Experience**		**POV - Lindy Lou, Juror Number Two** (P)		**Frontline - Second Chance Kids** Two juvenile convicts seek parole.	



Prime Time | July 19-24

THU 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Father Brown - The Kembleford Dragon (P) The local station-master is murdered.		800 Words, Season 1 - Part 6 George tries to solve the mystery of a statue's missing head.		Shetland, Season 4 - Part 6 (P) The personal and the professional collide for Perez.		Ask This Old House	This Old House
spirit	Baby Makes 3, Season 2 (P)	Baby Makes 3, Season 2 (P)	This Old House Hour A garage floor gets radiant heat.		No Passport Required - Part 2 (P) (See CPTV Spirit, July 12 at 10 p.m.)		The Great British Baking Show, Season 5 - Part 4: Desserts	
FRI 20	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Midsomer Murders - The Creeper, Part 2 (P) (See CPTV, July 13 at 8 p.m.)		Death in Paradise, Season 7 - Murder from Above (P) A hotel billionaire's fiancée is found dead.		The Great British Baking Show, Season 5 - Part 6: Puddings (P) The bakers make sponge puddings.		The Great British Baking Show, Season 3 - Masterclass 3 Mary shares her sugar-free carrot cake.	
spirit	2017 World Dancesport Grandslam Series - Latin in Hong Kong (P)		The Public Television Feature Film Collection - East of Eden (See CPTV, July 7 at 9 p.m.)				Science Goes to the Movies	On Story
SAT 21	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Viewers' Favorites* (Start: 7:30 p.m.) Enjoy a special presentation that can only be found on CPTV.		The Public Television Feature Film Collection - Wait Until Dark (See CPTV Spirit, July 13 at 9 p.m.)				Father Brown - The Kembleford Dragon (See CPTV, July 19 at 8 p.m.)	
spirit	A Place to Call Home, Season 4 - A Nagging Doubt		Death in Paradise, Season 7 - Murder from Above		Grantchester, Season 3 on Masterpiece - Part 4		Wolf Hall on Masterpiece - Part 1 Cardinal Wolsey is stripped of power.	
SUN 22	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Poldark, Season 2 on Masterpiece - Part 6 A fugitive points the way to riches.		Endeavour, Season 5 on Masterpiece - Part 5: Quartet (P) The investigation of an attempted assassination is quickly brought to an unexpected end.			Shetland, Season 4 - Part 6 (See CPTV, July 19 at 10 p.m.)		Breaking Big - Jason Aldean (P)
spirit	Nature - Raising the Dinosaur Giant		Secrets of the Dead - Graveyard of the Giant Beasts		Bones of Badger Hole, A Time Team America Presentation		Africa's Great Civilizations - Part 6: Commerce and the Clash of...	
MON 23	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Antiques Roadshow - Vintage Omaha (P) Revisit appraisals from the Nebraska city.		Ted Williams: American Masters (P) Discover the many sides of baseball great Ted Williams.		Finding Your Roots, Season 3 - Tragedy + Time = Comedy Guests include Norman Lear.		10 Monuments That Changed America (See CPTV, July 17 at 8 p.m.)	
spirit	Weekends with Yankee	Outside with Greg Aiello (P)	Chasing Shackleton - Part 1 Sir Ernest Shackleton's journey is traced.		Hillary - Part 4: Home (P) (See CPTV Spirit, July 2 at 10 p.m.)		Mustang: Journey of...	Journeys in India
TUE 24	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	10 Modern Marvels That Changed America (P) Tour engineering feats that make our civilization possible.		NOVA - Super Tunnel A massive new subterranean railway beneath the streets of London is designed.		Frontline - UN Sex Abuse Scandal (P) Allegations of sex abuse by UN peacekeepers are investigated.		POV - Hooligan Sparrow** Activists in China seek justice for schoolgirls who were allegedly abused.	
spirit	Legends of Airpower (P)	Legends of Airpower (P)	City in the Sky - Part 1: Departure See the largest passenger plane.		Keep 'Em Flying Trace the history of aviation in Connecticut.		Race Underground: American Experience	



Ted Williams:
AMERICAN MASTERS
Monday, July 23 at 9 p.m. on CPTV

Discover the many sides of Baseball Hall of Famer and Boston Red Sox player Ted Williams, including his complicated relationship with his family, press, and fans. Interviews with Bob Costas, Wade Boggs, Roger Angell, Joey Votto, and more highlight the iconic hitter's enduring impact on the current generation of Major League Baseball stars and the game itself.

Prime Time | July 25-31

WED|25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Earth's Natural Wonders: Life at the Extremes - Part 3: Surviving Against the Odds (P)		Andes: Kingdoms of the Sky (P) Explore the astonishing life found in the world's longest mountain range.		NOVA - Treasures of the Earth: Power Discover how Earth's natural treasures provide energy.		Antiques Roadshow - Vintage Omaha (See CPTV, July 23 at 8 p.m.)	
spirit	Summer of Love: American Experience		The Day the '60s Died The story of the Kent State shootings is told.		POV - The War to Be Her (P) A girl disguises herself as a boy to play sports freely in Waziristan.			Independent Lens**

THU|26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Father Brown - The Angel of Mercy (P) A villager dies in her sleep. Was it a natural death?		800 Words, Season 1 - Part 7 George tries to deal with Shay in the wake of all the trouble.		Hinterland, Season 1 - Devil's Bridge, Part 1 DCI Tom Mathias investigates a woman's death.		Ask This Old House	This Old House
spirit	Craft in America - Forge Artists who forge metal are showcased.		This Old House Hour The apprentices learn roofing.		No Passport Required - Part 3 (P) (See CPTV Spirit, July 12 at 10 p.m.)		The Great British Baking Show, Season 5 - Part 5: Pies	

FRI|27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Midsomer Murders - The Great and the Good, Part 1 (P) Murder engulfs an embattled school teacher.		Death in Paradise, Season 7 - The Stakes Are High (P) A poker tournament leads to murder.		The Great British Baking Show, Season 5 - Part 7: Sweet Dough (P) The bakers make regional buns.		The Great British Baking Show, Season 3 - Masterclass 4 Mary makes a tennis cake.	
spirit	2017 World Dancesport Grandslam Series - Latin in Moscow (P)		The Public Television Feature Film Collection - North by Northwest (See CPTV, July 14 at 8 p.m.)					On Story

SAT|28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	The Public Television Feature Film Collection - Suspicion (See CPTV Spirit, July 6 at 9 p.m.)			Royal Wedding: Highlights of the Day (P) Highlights from the wedding of Prince Harry and Meghan Markle are showcased.			Father Brown - The Angel of Mercy (See CPTV, July 26 at 8 p.m.)	
spirit	A Place to Call Home, Season 4 - Bad in a Good Way		Death in Paradise, Season 7 - The Stakes Are High		Grantchester, Season 3 on Masterpiece - Part 5		Wolf Hall on Masterpiece - Part 2 Unexpected news arrives.	

SUN|29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Poldark, Season 2 on Masterpiece - Part 7 For once, Ross plays the game he despises.		Endeavour, Season 5 on Masterpiece - Part 6: Requiem (P) After a teacher mysteriously disappears, Endeavour investigates the dark world of a public school.			Hinterland, Season 1 - Devil's Bridge, Part 1 (See CPTV, July 26 at 10 p.m.)		Breaking Big - Ruth Zukerman (P)
cptv	Nature - Animal Homes, Parts 1, 2 & 3 This three-part series investigates how animals build their amazing homes and the intriguing behaviors and social interactions that take place in and around them.						City in the Sky - Part 1: Departure (See CPTV Spirit, July 24 at 9 p.m.)	

MON|30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Antiques Roadshow - Vintage Birmingham (P) Discover memorable finds appraised back in 1999.		Antiques Roadshow - Vintage Baltimore An Edgar Allan Poe-inscribed book is showcased.		Finding Your Roots, Season 3 - War Stories Guests explore the military service of their families.		10 Modern Marvels That Changed America (See CPTV, July 24 at 8 p.m.)	
spirit	Weekends with Yankee	Outside with Greg Aiello (P)	Chasing Shackleton - Part 2 (See CPTV Spirit, July 23 at 9 p.m.)		Hillary - Part 5: Race to the Pole (P) (See CPTV Spirit, July 2 at 10 p.m.)		When the Mountain Calls: Nepal, Tibet, Bhutan	

TUE|31	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	10 Homes That Changed America Tour Monticello and other architecturally adventuresome homes.		The Island Murder: American Experience A scandalous 1930s rape and murder case is explored.		Frontline - An American Family Living Under ISIS (P) An American family lived in ISIS-controlled Raqqa.		POV - Last Men in Aleppo** The remaining citizens of Aleppo ready themselves for a siege.	
spirit	Legends of Airpower (P)	Legends of Airpower (P)	NOVA - Rise of the Superstorms (See CPTV, July 17 at 11 p.m.)		Frontline - Blackout in Puerto Rico (See CPTV, July 17 at 10 p.m.)		Katrina 10 Years After: A Second Life, A Second Chance (P)	

Breaking BIG

Sundays at 11:30 p.m. beginning July 1 on CPTV

Why and how did some of the world's most influential artists, innovators, athletes, and leaders break big? Hosted by Emmy-winning journalist Carlos Watson, talented men and women recount their most difficult, dramatic, and serendipitous turning points.



Faith Middleton food schmooze®

foodschmooze.org



Faith's Watermelon Tequila Cooler

FROM FAITH:

This is one of my favorite cocktails to enjoy all summer long. It's refreshing and couldn't be easier to make. Buzz up watermelon chunks in a blender. Get your favorite tequila, lime, and club soda. That's it! The recipe here serves two but feel free to scale it up to work for as many people as you like, or turn it into a punch. Now, put your feet up and enjoy.

Faith

INGREDIENTS

- 2 ½ ounces tequilla
- 5 ounces watermelon puree
- 2 limes for juice and garnish
- club soda

INSTRUCTIONS

1. Fill two tall glasses or wine glasses ¾ full with ice.
2. Add the tequila and watermelon purée mix to the glasses along with a squeeze of fresh lime juice.
3. Add a splash of club soda to each. Taste it and add whatever flavor you think needs boosting.
4. Garnish the glasses with a slice of lime.





Connecticut's Midnight Ride

SYBIL LUDINGTON SUPPOSEDLY RODE MORE THAN TWICE THE DISTANCE OF PAUL REVERE. HAS HISTORY OVERLOOKED OR INVENTED HER EXPLOITS?

BY ERIK OFGANG

The British were coming.

On April 25, 1777, British ships delivered upward of 1,500 troops to Compo Beach (today part of Westport). Their target was a military supply depot in Danbury, but as they marched inland that night and the next day, news of their arrival spread.

By the early morning hours of April 26, word had crossed the border to New York where, in what is today Carmel, it reached Henry Ludington, a colonel in the Dutchess County Militia. According to local lore, he turned to his 16-year-old daughter, Sybil Ludington, to spread the word to the approximately 400 men under his command who were spread across the countryside. Sybil road about 40 miles — several times the distance of Paul Revere's more famous ride — through the dark night, heroically sounding the alarm and alerting the men under her father's command.

So why, as we celebrate Independence Day this month, is Sybil's name not as well known as Revere's or the other, mostly male, heroes of the American Revolution?

According to some, it's another example of society marginalizing the contributions of women. But others argue that, despite markers of her supposed route through New York, and statues in her honor in New York and Connecticut including in front of the Danbury Library, there's a question of whether her legendary ride really occurred.

The first known reference of Sybil's ride is found in an 1880 work by Martha J. Lamb called *History of the City of New York: Its Origin, Rise, and Progress*. Lamb evidently spoke with members of the Ludington family. The book's mention of Sybil, though brief, paints a courageous picture. When word reached Col. Ludington, Lamb writes, his "men were at their homes scattered over the distance of many miles; no one being at hand to call them, his daughter Sybil Ludington, a spirited young girl of sixteen, mounted her horse in the dead of night and performed this service, and by the next morning the whole regiment was on its rapid march to Danbury."



Anna Hyatt Huntington's sculpture depicting Sybil Ludington's ride to warn the Colonial militia that the British were en route to destroy a supply depot in Danbury in April 1777 sits in the courtyard of the Danbury Public Library. PHOTO: CAROL KALIFF

The New York militia arrived too late to stop the burning of supplies at Danbury. Even still, Sybil's story took hold with certain segments of the population. In 1907, a biography called *Colonel Henry Ludington* was published by Henry Ludington's grandchildren, Charles H. and Lavinia Elizabeth Ludington, and written by Willis Fletcher Johnson. Again, it mentioned the dramatic ride of the colonel's daughter.

Paula Hunt, a post-doctoral fellow in the journalism and communication department at Utah State University, wrote an article called "Sybil Ludington, the Female Paul Revere: The Making of a Revolutionary War Heroine," for New England Quarterly in June 2015. She says there are reasons some are skeptical of the story of the ride. The British raid on Danbury was a famous event in the war. Benedict Arnold, who had not yet switched sides, was called from New Haven and organized the local militia to harass the British on their return to the ships waiting for them in Westport, winning acclaim at the Battle of Ridgefield.

Despite Arnold's exploits being celebrated, and many written accounts of the raid, there are no contemporary mentions of Sybil.

"Essentially there is not a shred of contemporary evidence that would support this," Hunt says. She also notes that when, in 1838, Sybil, now an adult and a widow, applied for a widow's pension based on her husband's military service, there was no mention of the ride. There were also documented methods in place to muster the militia. These involved a system of beacons and not a 16-year-old riding alone through the night.

However, Hunt cautions none of this disproves the story.

"There's reason to believe that this happened and it seems that it was a story in the Ludington family about this night when Col. Ludington sent his daughter Sybil on this ride to alert his men, so it's certainly possible," Hunt says.

The Enoch Crosby chapter of the Daughters of the American Revolution in Carmel, New York, has long celebrated Sybil's exploits, but the national DAR chapter stopped recognizing her ride in the 1990s.

To Hunt, the more interesting area of inquiry is not whether or not the ride actually took place, but when and how the story of the ride has been told.

"She is a very malleable character because we don't know a lot about her. So she can be molded into contemporary events and concerns," Hunt says.

This has happened throughout much of the 20th century. In the 1960s Sybil became a focus because of the shift in history to look at events from the bottom up. Hunt says "she captures the imagination of the women's movement," and is honored on a U.S. stamp in 1975.

Prior to that, on the eve of America's entrance into World War II, she was featured in a widely circulated poem by Berton Braley that mirrored Henry Wadsworth Longfellow's "Paul Revere's Ride." The poem began, "Listen, my children, and you shall hear / Of a lovely feminine Paul Revere."

Of course, like Sybil, Revere's legacy has changed with the times, and the myth and legend surrounding the ride has sometimes outpaced reality. As Hunt writes, "while Paul Revere was recognized as a patriot among his peers, not until Longfellow immortalized him in a poem published almost ninety years later did he become famous for a ride little noted in his own lifetime."



Choose From Our Menu of Residential Living Choices

Independent Living
(*including a new, more affordable option*)

Assisted Living

Memory Care

Adult Day

MASONICARE AT
MYSTIC

45 Clara Drive, Mystic, CT

MASONICARE-MYSTIC.ORG

Our senior living rental community offers an array of living options all designed to give you choices. Each includes gracious amenities and services to enhance your new lifestyle. Come visit us and see for yourself what awaits you in historic Mystic!

Call 877-803-8639 to meet with one of our Retirement Counselors.

SOAK UP THE SUMMER

JUNE 25TH–SEPT 2ND

ROCK THE REGION
MONDAYS

Free shows from the best local bands in the Wolf Den. And enjoy over 50 restaurants and bars, with specials at Todd English's Tuscany and the Seasons Buffet every Monday.

CA$H DASH
TUESDAYS

You could be selected to enter the Cash Cube to win up to $10,000 in cash. Bring a friend and they'll have their chance to win, too!

MORE MOMENTUM
WEDNESDAYS

Earn double Momentum Dollars just by playing your favorite slots from 6:00am – Midnight. Earn 50% MORE Status Points at your favorite table games.

HOT SEAT
THURSDAYS

Win your share of $10,000 in cash at our hot seats. Plus, pool parties at the Sun Terrace Pool.

FREE AND FUN
FRIDAYS

Show up early for a free t-shirt, then stick around for Party On The Rooftop with free live performances from the best tribute bands and great drink specials.

WORTH-THE-WAIT
WEEKENDS

Dance away your weekday worries at Avalon, VISTA Lounge and Mist, where the hottest parties go down every weekend.



LIVE
EVENTS

We've got the hottest shows from the biggest acts all summer long, including Britney Spears & Camila Cabello, plus samples of the best tequila around at the Sun Tequila Tasting.



Hot summer Fun

mohegan sun

MOHEGANSUN.COM/HSF

#HotSummerFun

Rules and restrictions apply. Proper I.D. required. Must be 21 or older. Visit any Player's Club booth for official rules.